What's Burning

RIPE'S ISLAND WOMEN'S

Auxiliary of Company Four

S.F.D.

SALISBURY, MASS.

Dedication

This book is dedicated to the families in our Community. The nourishment of love in homes is most essential. With this in mind we, the sponsors, feel that the recipes found in this book will stimulate mothers' cooking and develop good eating habits for our families.

Acknowledgment of Appreciation

It has been fun working together on our Cook Book. We want to express our appreciation to those who gave unsparingly of their time to meet with our business people, whose contributions helped to make this book a financial success.

We also extend thanks to our friends and members who have permitted us to include their recipes. Without their treasured recipes, there would not have been a Cook Book.

OFFICERS

President: Emily Pike

Vice President: Lorraine Lee

Secretary: Artye Danielson

Treasurer: Eleanor Fish

Arranged by Ruth Packard and Kay Hogan

While most of the following recipes are not original, they are favorites of the women of the Rings Island Women's Auxiliary and friends whose names are signed to the recipes they have contributed.

snacks

appetizers

BEVERAGES

AND

SANDWICHES

The most useless day of all is that in which we have not laughed.

PIZZA

1 lg. can tomato puree
1 1/2 "jigger" oil
2 heaping Tbsp. Romano or Parmesan cheese
1 heaping Tbsp. oregano
1 tsp. salt
1/2 tsp. pepper
1/2 tsp. garlic powder
1/2 tsp. onion salt
1 Tbsp. sugar
Syrian bread

Mix all ingredients in large bowl, more flavor if done ahead of time. Spread on bread. May also add Mozzarella cheese, mushrooms, etc. Place on cookie sheet and bake 10 minutes at 375 degrees.

Margaret Frye

SHRIMP DIP

1 can frozen cream of shrimp soup
1 small can tiny shrimp (optional)
1-12 oz. pkg. cream cheese
dash of garlic salt

Let soup thaw. Blend soup and cream cheese. Add can of shrimp and mix with electric mixer for 2 minutes. Add garlic salt.

Mabel Frascone

HAM PINWHEELS

1 lb. ham (boiled, sliced thin)
1-12 oz. pkg. cream cheese
1 med. jar dill pickle strips

Let cream cheese soften, spread cream cheese on one side of ham. Lay pickle strip (cut lengthwise again) across ham strip. Roll up and refrigerate for 1 hour then cut at an angle lengthways. Stick fancy toothpick in center.

Mabel Frascone

RUSSIAN TEA

2 c. Tang
1 c. sugar
2/3 c. Instant Tea
1 pkg. (10¢ size) lemonade mix
1/2 tsp. cinnamon
1/2 tsp. cloves

Mix thoroughly, all ingredients. Store in glass jar. Use 2 or 3 tsp. per cup of boiling water.

Margaret Frye

OYSTER HORS D'OEUVRES

1 pint oysters
2 c. cornmeal
1 tsp. garlic powder
1 1/2 lbs. bacon

(continued)

OYSTER HORS D'OEURVES (CONTINUED)

Bread oysters in cornmeal and garlic mixture. Wrap each oyster in one-half strip of uncooked bacon. Hold together with a toothpick. Put in frying pan at a medium heat until bacon is done. Serve hot.

Ellen Tatro

SWISS FONDUE

1 split clove of garlic
1 c. dry white wine
1 lb. Swiss cheese, grated
French bread in 1" cubes
apple cubes
2 tsp. cornstarch
4 Tbsp. Kirsch (or brandy)
freshly ground black pepper

Rub pot with garlic, add wine and heat on stove until bubbles begin to rise. Do not boil. Toss cheese with cornstarch and add to hot wine, a handful at a time, cooking over low heat until cheese is melted and smooth, stirring constantly with wooden spoon. Stir in Kirsch and sprinkle with pepper. Light burner under fondue pot; set pot on unit, spear bread with fondue fork and dip away.

Sue Magura

CHEESE FONDUE

1 c. scalded milk
1 c. soft bread crumbs
1/4 lb. mild cheese (cut in small pieces, 1 cup)
1 Tbsp. butter
1/2 tsp. salt
2 or 3 egg yolks
2 or 3 egg whites

Mix first five ingredients. Cook over low heat until smooth, stirring with fork. Add yolks beaten until lemon colored. Cut and fold in whites beaten until stiff. Pour in buttered 1 quart baking dish and bake in moderate oven (350 degrees) for 25 minutes. For firmer fondue, bake for 30 minutes. Serves 4.

Margaret Fuller

CHAMPAGNE PUNCH

1 quart orange tonic
1 quart ginger ale
1 quart lemon tonic
1 large frozen grape juice
1 large frozen orange juice
1 c. confectioner sugar
1 pint orange sherbet
1 pint lemon sherbet
1 bottle champagne

Dissolve sugar with a little juice. Put in bottom of punch bowl. Pour all liquids in together. Make sherbet into balls and put on top of punch.

Lea Thurston

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Soups

CHOWDERS

SALADS

AND

CASSEROLES

For a one-dish meal that's a real delight Mix all ingredients and spice just right, Serve it hot, in one large bowl, Hi Ho! Hi Ho! a casserole.

MINESTRONE SOUP

1 quart water
1 c. dried white beans
salt pork
1 onion
1 Tbsp. parsley
1 clove garlic
1/4 tsp. oregano
1/4 tsp. basil
1 can tomato paste
2 c. beef consomme
1 c. chopped cabbage
1 c. elbow macaroni
1 can tomatoes
celery
carrots
1 pkg. frozen collie beans
1 large can mushrooms, drained
salt and pepper, to taste

Bring 1 quart water and 1 c. beans to boil. Boil 2 minutes. Cover, remove from heat and let stand 1 hour to soften. Simmer until beans are tender. Do not drain. In soup kettle, add salt pork, diced onion, chopped parsley, garlic, mashed, oregano and basil. Cook 10 minutes. Stir in 1 can tomato paste and consomme. Simmer 15 minutes. Add beans with their water. Bring to a boiling point. Add rest of ingredients and simmer until tender. Add more water if necessary.

Gertrude Ramos

CREAM OF SHRIMP SOUP

1/3 c. butter
1/2 c. celery, diced fine
1/2 c. carrots, grated fine
1/4 c. onions, diced fine
1 c. potatoes, small cubes
3/4 c. water
2 c. native shrimp (if using larger shrimp cut into small pieces)
3 c. milk or 2 c. milk & 1 can cream of potato soup (Campbell's)

Saute' shrimp in a small amount of butter. This takes about 2 to 3 mins. (stir constantly). Set aside. Melt butter in a large pan, over low heat. Add carrots, celery, onions. Saute' until transparent. Add water and cubed raw potatoes. Simmer until tender. Add sauted' shrimp and milk. Heat. Serves 6.

Marie David

EGG AND LEMON SOUP

8 c. soup stock
1/2 to 1 c. rice
3 egg yolks
1 Tbsp. cornstarch
salt and pepper, to taste
1 c. milk
juice of 1/2-1 lemon
1 Tbsp. butter, melted
1 Tbsp. chopped parsley

To make stock; cut 1 1/2 to 2 lbs. lean lamb in pieces, add 2 quarts water, 3 tsp. salt, 4 carrots, 1 onion, 2 potatoes, 1 celery root or celery seeds. The vegetables should be sliced or cut in pieces before adding. Simmer until meat is tender, then strain off the stock and chill. Remove fat from stock. Measure and add water to make 8 cups. Heat to boiling. Wash rice and add to hot stock. Cook until rice is tender (about 30 minutes). Mix egg yolks with cornstarch

(continued)

EGG AND LEMON SOUP (CONTINUED)

and milk and stir into soup. When the mixture has thickened slightly, remove from heat and stir in lemon juice slowly to avoid curdling. Add butter, chopped parsley, salt and pepper. Makes 8-12 servings.

Martha Oertel

CORN CHOWDER

5 slices bacon
1 medium onion
2 c. canned corn
1 c. diced cooked potatoes
dash pepper
1 can condensed cream of mushroom soup
2 1/2 c. milk
1 tsp. salt

In large saucepan, cook bacon until crisp. Remove bacon; pour off drippings, returning 3 Tbsp. to pan. Add onions and cook till lightly browned. Add remaining ingredients. Heat to boiling, reduce heat, simmer a minute or two. Crumble bacon over chowder. Top each serving with butter. Serves 8.

Artye Danielson

CARROT AND PEANUT SALAD

raw carrots
peanuts (preferably those without skins)
mayonnaise (amounts may be varied)

Put carrots (raw) and peanuts through a meat grinder. Mix with enough mayonnaise to hold together. Serve alone or with prunes, apricots, or peaches, or lettuce.

Mabel R. Shaffner

SWEET SOUR BEAN SALAD

1 can French style green beans (retain the liquid)
1 can early small June peas (retain the liquid)
1 or 2 tiny jars of pimientos
4 pieces of celery, diced
1 onion in rings (large)
1/2 green pepper, chopped

Mix 1 c. sugar, 1/2 c. vinegar, 2 tsp. water, 1/2 c. salad oil, 1/4 tsp. paprika, 1/2 tsp. salt. Pour over beans and peas, etc. and let stand at least 12 hours before using. Keep as long as desired.

Lillian Burgener

ONE DISH BEAN MEAL

1 lb. hamburg
1 1/2 onion
2 green peppers
2 cans red kidney beans

(continued)

ONE DISH BEAN MEAL (CONTINUED)

Fry onions and peppers in a little butter. Add hamburg and cook until meat is brown. Add beans and a little water. Simmer about 15 minutes.

Rachel Twomey

LASAGNA

2 No. 2 1/2 cans Italian style peeled tomatoes
4-8 oz. cans tomato sauce
3 tsp. oregano
2 tsp. salt
1/4 tsp. pepper
2 tsp. onion salt
2 c. minced onion
2 minced cloves of garlic
1/3 c. salad oil
2 lbs. ground chuck
2 tsp. salt
2 tsp. M S G
1 1/2 c. ricotta cheese
1 lb. Mozzarella cheese (thinly sliced)
1 c. grated Parmesan cheese

Combine tomatoes and next five ingredients and start simmering in large kettle. Saute' onion and garlic in oil until lightly browned. Add chuck and salt. Cook until meat loses the red color; add to tomato sauce. Simmer 2 1/2 hours. Meanwhile cook lasagna as directed on package. Drain and separate noodles. (I always put in a Tbsp. or so of cooking oil to keep the noodles from sticking together.) Heat oven. In bottoms of two 12 x 8 x 2" baking dishes, place several Tbsp. of sauce. Top with crisscross layer of lasagna, then with half the Ricotta (divided between two dishes). Top with 1/3 of Mozzarella. Bake until bubbly. Remove from oven, let stand 15 minutes. Serves 16. Bake at 350 degrees for 50 minutes.

Bess Corson

BAKED TUNA CHOW MEIN

1 Tbsp. butter
1 c. chopped celery
1/2 c. onion
1/2 a green pepper in strips
1-7 oz. can tuna
1 can cream of mushroom soup
1/2 c. milk
3 oz. chow mein noodles
1 Tbsp. soy sauce
1/8 tsp. pepper
1/4 tsp. MSG
3/4 c. salted cashews

Saute' celery, onion and peppers in butter. Add tuna, soup, milk, noodles, soy sauce, pepper and MSG. Pour into buttered 1 1/2 qt. baking dish and sprinkle with 1/3 c. chow mein noodles and cashews (optional). Bake at 350 degrees for 30 minutes.

Joyce Packard

BROCCOLI AND CHICKEN CASSEROLE

1 pkg. frozen broccoli cooked. Put in bottom of greased casserole. Add pieces of leftover chicken and cover with 1/4 c. mayonnaise, dash of curry, 1/2 tsp. lemon juice. Spread 1/4 c. grated cheese on top and cover with bread crumbs. Bake at 350 degrees for 1/2 hour or until bubbly. Serves 2 or 3.

Carla Moore

SEABROOK BAKED BEANS

1 lb. red beans
3 Tbsp. everyday mustard
3 Tbsp. sugar
6 medium onions
1 small piece salt pork
salt, to taste

Bake at 450 degrees for 1/2 hour, 375 degrees for next 6 hours or until bean is soft.

Goldie Souliotis

BAKED BEANS

1 pkg. pea beans
1 onion
3 Tbsp. molasses
pinch baking soda
1/2 Tbsp. salt
salt pork
tsp. dry mustard
3 Tbsp. brown sugar

Pick over beans the night before cooking. Remove any stones. Cover with water and soak overnight. Drain water in morning. Add water to cover and above ingredients. Cook about seven hours in oven at 325 degrees.

Louisa Arthur

CLAM CASSEROLE

4 cans minced clams
1 pint warm milk
1/2 c. melted butter
3 c. cracker crumbs (Waverly crackers)
2 beaten eggs
1/2 tsp. garlic powder
shake of pepper

Stir warm milk, butter, eggs, seasoning and crumbs together. Fold in clams, turn into greased casserole. Dot with butter. Bake at 350 degrees until brown and set, about 1 hour or more. Use 2 quart casserole.

Peg Sheehan

TA-ANNE - LENTEN DISH (BAKED MACARONI & CHEESE)

2 lbs. zite macaroni
1 1/2 lb. Muenster cheese (sliced)
8 eggs, beaten with fork
1/2 tsp. salt
shake parsley flakes
dash of cinnamon

(continued)

TA-ANNE (CONTINUED)

Cook macaroni in boiling salted water until tender. When macaroni is cooked, put a layer in greased pan, then a layer of cheese. Combine eggs, salt, parsley and cinnamon and spread over cheese. Build up again until all macaroni, cheese and egg mix are used, ending with cheese and egg. Bake in slow oven, 325 degrees, 1 to 2 hours, depending on depth of baking pan.

Mrs. Randolph Rines

PORK MUSH

1 1/4 c. cornmeal
1/2 tsp. salt
pepper
leftover pork roast
1/2 c. cold water
3 c. broth

Boil meat in ample water to retain the 3 c. of broth. When meat is very tender, cool, sliver from the bone with a fork. Mix cornmeal in 1/2 c. cold water and add slowly to boiling broth. Add meat, cover and cook 10 minutes. Put in mold to chill and slice and fry until heated through. Makes a good breakfast.

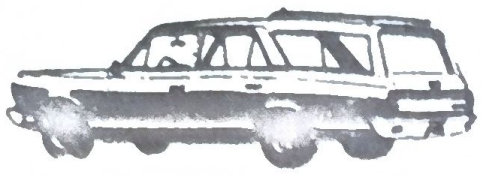
Ed Mosher

SEAFOOD IN CASSEROLE

1 can crabmeat (flaked)
1 can minced clams (drained)
3/4 c. celery
1/2 c. mayonnaise
1/4 c. chopped peppers
1/8 c. chopped onions
1 1/2 Tbsp. flour
1 Tbsp. Worcestershire

Combine all above ingredients, sprinkle with topping made of 1/2 c. self-rising flour, 1/4 c. oleo, 1 1/2 Tbsp. grated cheese. Toss cheese and flour together and cut into oleo and bake 35-40 minutes at 350 degrees.

Eleanor Fish



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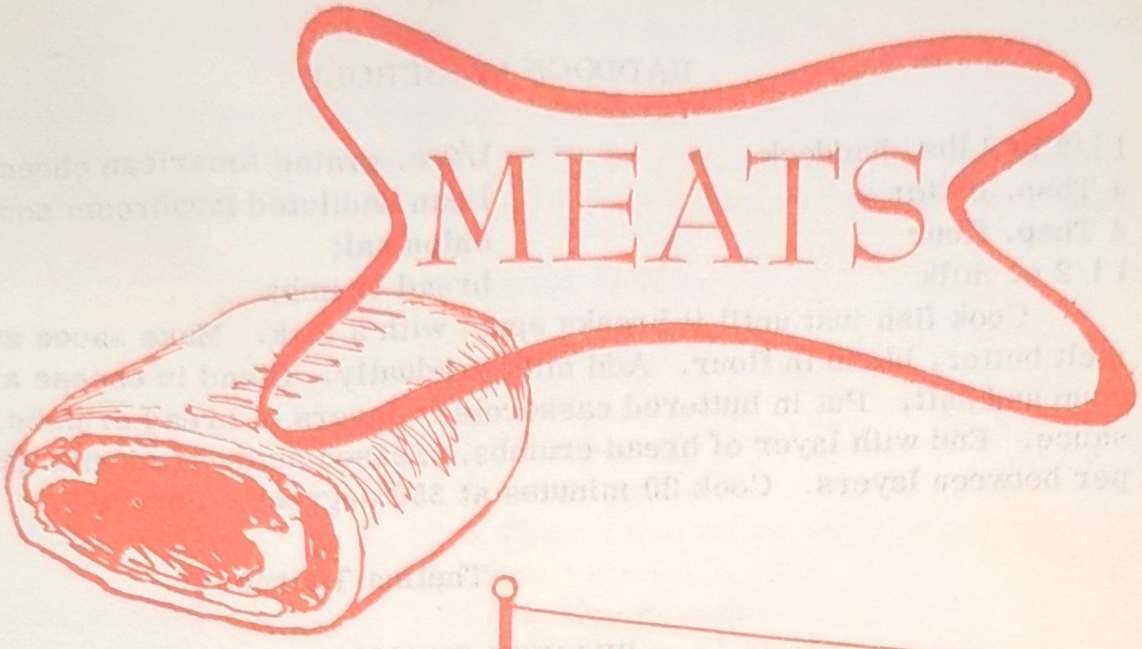


POULTRY AND FISH

FATHER, we thank thee for the night And for the pleasant morning light, For rest and food and loving care, And all that makes the world so fair. Help us to do the things we should To be to others kind and good In all we do, in all we say, To grow more loving every day.

HADDOCK CASSEROLE

1 1/2 to 2 lbs. haddock
4 Tbsp. butter
4 Tbsp. flour
1 1/2 c. milk
1/2 c. grated American cheese
1 can undiluted mushroom soup
onion salt
bread crumbs

Cook fish just until it breaks apart with a fork. Make sauce as follows: melt butter, blend in flour. Add milk gradually. Blend in cheese and add soup and salt. Put in buttered casserole in layers of bread crumbs, fish and sauce. End with layer of bread crumbs. Season as desired with salt and pepper between layers. Cook 30 minutes at 350 degrees. Serves 6.

Thelma Thorne

SPANISH STEAK

2 1/2 lbs. chuck steak
1/2 c. chopped onion
1/2 c. chopped green pepper
1/2 Tbsp. vegetable oil
1/4 c. water
1 tsp. salt
1/4 tsp. pepper
2-8 oz. cans tomato sauce
1 bay leaf

In large skillet, saute' onion and green pepper in oil until tender; push to side, add and brown meat on both sides. Pour off excess fat. Add water, seasonings and tomato sauce. Cover and simmer for 2 hours or until meat is tender. Makes 4 or 5 servings.

Susan Tatre

DOUBLE CHEESE MEAT ROLL

1 1/2 lbs. ground beef
1 egg
3/4 c. crumbs
2 cans (8 oz.) Hunts Tomato Sauce
1 tsp. salt
1/2 c. chopped onions
2 c. shredded Mozzarella or cheddar cheese
1/2 tsp. oregano
1/8 tsp. pepper

Combine beef, egg, crumbs, onion, 1/3 c. sauce, salt, oregano and pepper. Mix well and shape into a flat rectangle about 10 x 12" on waxed paper. Sprinkle cheese evenly over meat mixture. Roll up like a jelly roll and press ends of roll to seal. Bake in shallow baking dish at 350 degrees for 1 hour. Drain fat. Pour remaining sauce with cheese over roll and bake additional 15 minutes.

Pat Lucy

LAMB AND CABBAGE

1 fore quarter lamb (cut in 2" chunks)
4 lbs. cabbage
5 medium potatoes
1 can tomato paste

(continued)

LAMB AND CABBAGE (CONTINUED)

Put lamb in pan, cover with water. When hot, add cabbage, cut in quarters. Add a little salt. Cook over medium heat for 2 hours. Add potatoes cut long way in quarters. Pour tomato paste over potatoes and cook until done.

Carrie Janvrin

ITALIAN MEAT BALLS

1 lb. chopped steak
1 c. bread crumbs
1/2 c. grated cheese
2 eggs
1 sprig chopped parsley
1 clove chopped garlic
1 1/2 tsp. salt
1/2 tsp. pepper
4 Tbsp. olive oil or shortening
1 small chopped onion
1 can tomato paste
1 can tomatoes (small)
1 lb. spaghetti

Mix meat with crumbs, cheese, eggs, parsley, garlic, seasoning and add a little water. Shape into balls and fry in olive oil or shortening. Remove from frying pan and saute' chopped onion in the same pan. Add half cup of water and tomatoes, let come to a boil and add meat balls. Simmer for 1 hour and serve hot, pouring over cooked spaghetti, macaroni, or grinder sandwich rolls.

Jean Fanaras

HAMBURGER-RICE SUPREME

1 box (7 oz.) beef Rice-A-Roni
or rib roast mix
1 onion, chopped
1 green pepper, chopped
2 Tbsp. butter
4 oz. can mushrooms
3/4 to 1 lb. ground beef

Follow package directions to cook rice mix. Use juice from mushrooms as part of the liquid. Saute' onion, green pepper and mushrooms in butter. Add ground beef and cook until brown. Mix everything together. A can of undiluted cream of mushroom soup can also be added, if desired. It's also good with sliced stuffed green chives added. Makes 4 servings.

Margaret Fuller

BEEF STROGANOFF

1 lb. stew beef
1 1/2 c. water
1 envelope dry onion soup mix
1 pkg. Pennsylvania Dutch Noodles
1/2 to 3/4 c. sour cream
1 small can chopped mushrooms
butter
flour
salt and pepper

(continued)

BEEF STROGANOFF (CONTINUED)

Cut beef in small pieces and brown in butter. Add water, soup, mushrooms, salt and pepper and simmer for 1 1/2 hours. Thicken with a little flour and water, then add sour cream and heat to desired consistency. Pour mixture over cooked noodles and serve.

Marsha Fowler

MEAT LOAF

1 lb. ground beef
1/2 lb. sausage (bulk)
1 egg
1 c. bread crumbs soaked in 1 1/2 c. milk
1/4 c. onions
2 tsp. salt
1/2 tsp. garlic salt
1/2 tsp. celery salt
1/4 tsp. pepper
1 Tbsp. parsley flakes
1/4 tsp. dry mustard
1/4 tsp. sage

Combine all ingredients and toss to blend. Cook in loaf pan or form in mound on cookie sheet. Bake 1-1 1/2 hours at 325 degrees.

Ruth Packard

SWISS STEAK

1 1/2-2 lb. chuck steak (at least 2" thick)
2 Tbsp. flour
1/2 tsp. salt
dash pepper
1 can (15 oz.) tomato sauce
1 can (3 oz.) mushrooms, drained
1 medium green pepper
1 large onion
water, as needed

1. Trim fat from meat and fry out in heavy skillet or Dutch oven. 2. With meat mallet or handle of a table knife, pound flour, sand and pepper into all surfaces of meat. Heat meat in skillet (about 20 minutes), turning to brown well on all sides. 3. Add tomato sauce, sliced onion, mushrooms and diced green pepper. Cover and simmer over low heat until meat is tender (2 1/2 to 3 hrs.). Add water as necessary to keep sauce from burning. 4. Serve over buttered egg noodles. Makes 4 servings.

Susan Shaw

BEEF TIPS CASSEROLE

2 lbs. beef tips
flour
cooking oil
1 can drained potatoes
1 chopped onion
6 carrots
salt and pepper, to taste

Roll beef in flour, brown in small amount of oil. Add potatoes, onions, carrots, salt and pepper. Bake covered at 350 degrees for 1 1/2 hours. Makes 4 to 6 servings.

Jane Palmer

UPSIDE-DOWN MEAT PIE

2 Tbsp. fat
1 onion, sliced
1 lb. ground beef
1 tsp. salt
1/4 tsp. pepper
1 can condensed tomato soup
2/3 recipe dropped biscuit dough

Melt the fat in a small pan; add the onion and cook slowly until the onion is yellow. Add the ground beef. Continue cooking until the meat has browned. Add the seasonings and the tomato soup. Add just enough water to make the sauce the right consistency of gravy. Pour this mixture into a greased baking dish. Spread the dough over the top. Bake in a 450 degree oven for about 20 minutes. To serve, invert the pie and cut in wedge shaped pieces.

DROPPED BISCUITS

2 c. flour
1/2 tsp. salt
2 tsp. sugar
3 tsp. baking powder
3 Tbsp. fat
1 c. milk

Elizabeth Williams

STEAK AND KIDNEY PIE

2 lbs. beef chuck (cut into 1 1/2" cubes)
4 lamb kidneys (split and cut into 1/4" cubes)
4 c. boiling water
1 package onion soup mix
3 Tbsp. flour
1 c. cold water

Trim beef fat from chuck and melt in hot frying pan until you have three Tbsp. of fat. Add beef and kidneys and brown well over moderate heat. Add boiling water. Cover and simmer until meat is tender. Stir in the onion soup mix the last 15 minutes of cooking. Thicken with mixture of 3 Tbsp. flour. Add 1/3 c. cold water. When thickened and boiling hot turn into casserole. Top with pastry, baking powder biscuits or fluting of mashed potato. Brown in 425 degree oven. 6-8 servings.

Kay Hogan

BEEF LIVER ITALIANO

1 lb. beef liver (cut into strips)
1 lg. clove garlic (minced)
1/2 tsp. oregano
2 Tbsp. butter
1/4 c. water
1 can condensed tomato soup

In skillet, brown liver with garlic and oregano in butter. Add remaining ingredients. Cover and cook over low heat for about 20 minutes. Stir once in a while. Serve over rice. 4 servings.

Mona Donovan

CHICKEN PARISIENNE

1-3 lb. roasting chicken
1 to 2 oz. butter
1/2 pint stock or bouillon

MUSHROOM SAUCE

1 oz. butter
3/4 lb. button mushrooms
2 Tbsp. brandy
2 shallots or onions
1/2 pint thick cream
herbs to your taste

Season chicken inside with salt and pepper, sprinkle herbs and butter inside. Place chicken in pan and pour stock around chicken. Roast in 400 degree oven 1 hour, basting from time to time.

Prepare sauce while chicken cooks. Melt butter. Add shallots finely chopped. Cover and cook 2 to 3 minutes until tender. Chop or slice mushrooms and add to shallots. Cook 3 minutes. Pour on brandy and reduce (cook till brandy has nearly evaporated). Put cream in separate pan, boil until thick. Pour cream on mushrooms. Season to taste.

Ann Burgener

CHICKEN CACCIATORE

6 Tbsp. fat or salad oil
2-2 1/2 to 3 lb. broiler, cut-up
1 c. minced onions
3/4 c. minced green peppers
4 minced cloves garlic
1 No. 2 1/2 can tomatoes
1-8 oz. can tomato sauce
1/2 c. Chianti wine
3 3/4 tsp. salt
1/2 tsp. pepper
1/2 tsp. allspice
2 bay leaves
1/2 tsp. dried thyme

In hot fat in large skillet, saute' chicken until golden on all sides. Add onions, green peppers and garlic. Brown lightly. Add rest of ingredients. Simmer, uncovered, 30 to 40 minutes or until chicken is fork tender. To serve, pour sauce over chicken.

Mona Donovan

CHINESE DEEP FRIED CHICKEN CUBES WITH BACON

1 chicken
1 Tbsp. soy sauce
1 Tbsp. sherry
1 Tbsp. molasses
1/2 tsp. salt
few drops sesame oil
bacon (smoked) cut into thirds
2 eggs
3/4 c. flour
oil for deep frying (peanut oil best)
1-2 tomatoes, cut-up

Skin and bone chicken. Cut into 1" pieces. Combine soy, sherry, molasses, salt and sesame oil. Mix. Marinate chicken in soy mixture for 1/2 hour. Wrap bacon around chicken cubes.

Batter: Beat eggs. Add flour to form batter. Use few drops of water if too thick. Fry in oil. Drain and serve with tomatoes.

Daniel J. Hogan

LEMON CHICKEN

8 potatoes
2 fryer chickens
salt
pepper
small onion
butter or oleo
2 lemons
1 Tbsp. Worcestershire Sauce
oregano
parsley flakes

Peel and cut potatoes into wedges, rub chicken with butter. In large baking pan place: cut-up chicken, potatoes, juice from lemons, Worcestershire Sauce, season to taste. Bake, turning chicken occasionally. Bake 1 hour or until done.

Adolia Apt

BAKED MESS

1 lb. Italian hot sausages
1 lb. Italian sweet sausages
2-3 lb. pork roast
6-7 pieces chicken, cut-up
6-7 potatoes, cut-up
4 onions, chopped
2 jars Prince or Rome tomato sauce with meat
garlic salt
pepper
parsley flakes

Place all ingredients in baking pan; add seasonings to taste. Bake at 450 degrees for 2-3 hours or until pork is done. Serve with salad.

Mrs. George F. Eaton, Sr.

LIVER AND BACON PATTIES

2 slices bacon
1 lb. beef liver
4 Tbsp. finely chopped onion
3/4 tsp. salt
about 3 Tbsp. bacon fat or butter
dash pepper
3 Tbsp. flour
1 egg, slightly beaten

In large frying pan saute' bacon slowly until crisp, remove from heat and chop. Put liver through the food chopper using medium blade. Add chopped onion, salt, pepper, flour, egg and the chopped bacon. Mix thoroughly. Heat the bacon fat or butter in a frying pan over medium heat. Drop generous Tbsp. of the seasoned meat mixture (the consistency is batter like) into heated fat and cook turning once. Just until well browned on both sides. Allow 1 minute each side.

Carlene Barnette

ROAST LEG OF LAMB

5 lb. leg of lamb
1 tsp. salt
3 cloves garlic, minced
1/4 tsp. pepper
1 Tbsp. olive oil

(continued)

ROAST LEG OF LAMB (CONTINUED)

SAUCE FOR ROAST LAMB

1 Tbsp. fresh mint leaves
1/2 tsp. garlic powder
1/4 c. lemon juice
1/4 c. lemon juice
1 tsp. sugar

Chop mint leaves fine. Mix all ingredients. Cut small 1/4" slits in top surface of lamb. Place salt, garlic, pepper and olive oil in slits. Bake at 450 degrees. Spoon sauce over roast.

Nellie Moghabghab

BARBECUED SHORTRIBS

butter
10 or 12 big short ribs
2 onions, chopped
1 c. ketchup
1 c. tomato soup
2 tsp. lemon juice
2 tsp. dry mustard
1/2 c. brown sugar
2 tsp. Worcestershire Sauce
salt and pepper

Brown shortribs in butter. Remove ribs from pan. Add onions and brown. Mix remaining ingredients and add to onions. Add ribs and put in oven for 3 or 4 hours at 350 degrees until meat almost falls from bones. Serve over rice or with mashed potatoes.

Mary Moghabghab

BEEF SKILLET FIESTA

1 lb. ground beef
1 Tbsp. salad oil
1/4 c. diced onion
2 tsp. salt
1 tsp. chili powder
1/4 tsp. pepper
1 can (1 lb.) tomatoes
1 can (12 oz.) whole kernel corn
1 1/4 c. bouillon (or 1 bouillon cube) dissolved in 1 1/4 c. boiling water
1/2 c. thin strips green pepper
1 1/3 c. Minute Rice

Brown meat in oil over high heat leaving meat in coarse chunks. Add onions; reduce heat to medium and cook until onion is tender, but not browned. Add seasonings, tomatoes, corn and bouillon, bring to boil. Stir in green pepper. Boil again. Stir in rice; remove from heat. Cover, let stand 5 mins. and fluff with fork. Serves 6.

Anonymous

LOBSTER PIE

1 1/2-2 lbs lobster
1/4 lb. Ritz crackers
melted butter
1/2 tsp. Worcestershire Sauce
tomale
paprika

(continued)

LOBSTER PIE (CONTINUED)

Boil lobster in salted water for 10 minutes. Place on cookie sheet. With a sharp knife cut from the eyes through body to end of tail, being careful not to cut through shell.

Stuffing: Roll crackers until fine and add melted butter until lightly moistened. Add Worcestershire Sauce and any tomale that can be removed from body. Stuff cavity of lobster and cover with paprika. Cook approximately 10 minutes or until crumbs are browned.

Jean Rusk

STUFFING FOR LOBSTER OR SHRIMP

Mix together 1 1/2 c. ground crackers (half Waverly-half Royal Lunch) 1/4 tsp. paprika, B.T. parmesan cheese, lemon juice. Mix into this mixture 1/2 lb. finely chopped scallops and 4-6 Tbsp. melted butter. Cover shrimp or fill lobster cavity with this mixture. Place in a shallow baking dish with a little water in the bottom. Bake shrimp for 20-25 minutes at 350 degrees. Lobster in broiler at 400 degrees--good distance from flame or bake 19 minutes at 450 degrees. Melted butter should be poured over top before cooking.

Pat Lucy

BAKED HALIBUT

4 fillets of halibut
1/2 tsp. salt
1/8 tsp. pepper
1/2 Tbsp. sugar
4 slices onion
4 tsp. catsup
4 slices lemon
2 tsp. butter
cold water

Wash and dry fillets, place in greased baking dish or pan. Sprinkle with salt, pepper and sugar. Divide other seasonings among fillets. Pour cold water into pan halfway to top of fillets. Bake, baste frequently with liquor in pan. Add more hot water if needed. Do not let water boil out. Most will evaporate. Remove fillets to hot platter and pour remaining in pan over them. Garnish with parsley. Any white fish may be cooked this way. Bake at 425 degrees for 30 minutes. Serves 4.

Mrs. Henry Woodard

SCALLOPED OYSTERS

3 level Tbsp. butter
3 level Tbsp. flour
1 1/2 c. milk with oyster liquor mixed
salt and pepper to taste
1 quart oysters
1/2 c. buttered crumbs

(continued)

SCALLOPED OYSTERS (CONTINUED)

Melt butter in saucepan. Blend in flour. Add milk and oyster liquor, a little at a time. Cook five minutes and add seasoning. Grease a baking dish. Put a little sauce in bottom of dish. Put in a layer of oysters and cover with more sauce and more oysters until dish is filled. Cover with buttered crumbs. Bake 20 minutes in hot oven.

Marion Dunn

BAKED MACKERAL WITH CHEESE

3 lbs. fresh mackeral
dash salt, pepper and salad oil
1/2 c. grated cheese (cheddar)
1/2 lemon juice
1 Tbsp. butter or oleo
2 Tbsp. catsup
1 tsp. Worcestershire Sauce
1 Tbsp. minced parsley

Wipe boned mackeral, cut into servings. Place in shallow dish. Sprinkle with salt, pepper, then brush with salad oil or melted butter. Bake in hot oven (400 degrees) for 25 minutes. Sprinkle with grated cheese and return to oven or low broiler to lightly brown. Combine the rest of ingredients and pour over mackeral. Heat a few minutes longer and serve. Makes 4 servings. May also be used with shad or a slice of sword fish.

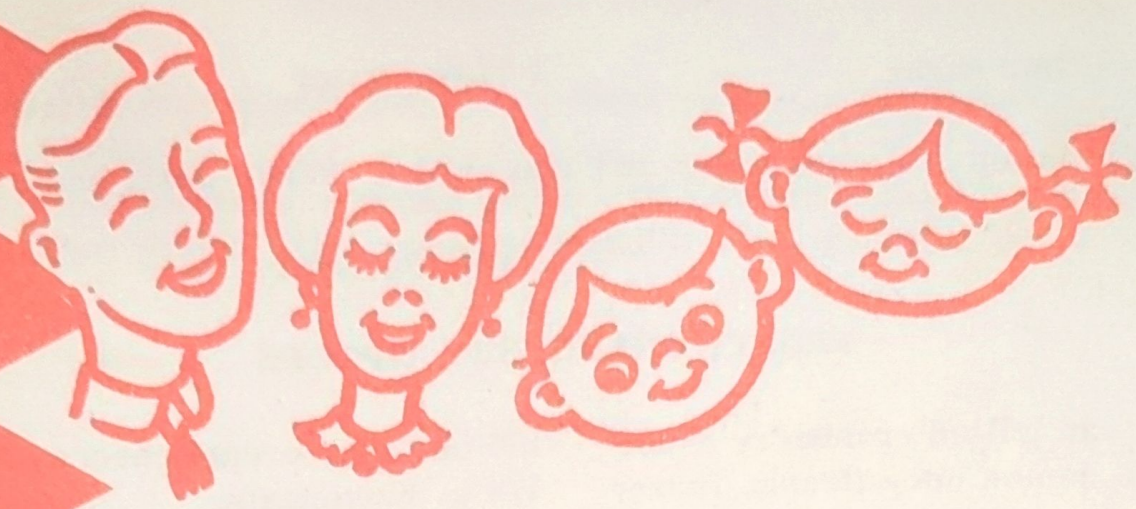
Angie Woodard

STUFFED PEPPERS WITH SCALLOPS

1 lb. fresh scallops
4 sweet peppers
1 Tbsp. chopped celery
1 Tbsp. butter
1 beaten egg
1 c. bread crumbs
1 Tbsp. catsup (water to mix)
salt and pepper, to taste

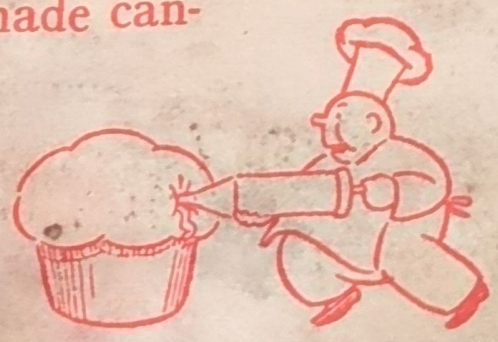
Mix chopped scallops into the other ingredients and stuff the par-boiled peppers. Bake 45 minutes with a bit of water in pan at 350 degrees. Will serve 4.

Mrs. Henry Woodard



DESSERTS

For something sweet That's really dandy, You just can't beat Mom's homemade candy!



BOILED FROSTING

1 1/4 c. brown sugar
2 egg whites
3 Tbsp. water

Put in top of double boiler and heat until it peaks. Last, add 1 tsp. vanilla.

Hazel Packard

FROSTY CRANBERRY TIPTOPS

1-1 lb. can jellied cranberry sauce
3 Tbsp. lemon juice (fresh, frozen or canned)
1 c. heavy cream, whipped
1-3 oz. pkg. cream cheese, whipped
1/4 c. mayonnaise
1/4 c. sifted confectionary sugar
1 c. chopped walnuts

Crush cranberry sauce with fork. Add lemon juice. Pour into 3 oz. paper cups. Combine remaining ingredients and spread over cranberry mixture. Freeze firm. Serves 6 to 8.

Jean Nowak

MINCE MEAT CHUNCHIES

1 1/4 c. all-purpose flour
1 tsp. instant coffee
3/4 tsp. baking soda
1/2 tsp. salt
1/2 c. shortening
1 c. brown sugar (firmly packed)
1 egg (slightly beaten)
1/3 c. mincemeat
1 1/2 c. rolled oats

Sift together flour, coffee, soda and salt. Cream shortening and gradually stir in sugar. Beat until fluffy. Beat in egg. Stir in mince meat. Mix in rolled oats. Add flour mixture in three parts, blending well after each addition. Drop by tsp. on greased cookie sheet, about 2 inches apart. Flatten cookies slightly. Bake at 350 degrees about 15 minutes. Makes 48 cookies.

Linda Berard

PEANUT BLOSSOMS

1 3/4 c. flour
1 tsp. soda
1/2 tsp. salt
1/2 c. sugar
1/2 c. brown sugar
1/2 c. shortening
1/2 c. peanut butter
1 egg
2 Tbsp. milk
1 tsp. vanilla
48 milk chocolate candy kisses

Combine all ingredients except candy in large mixing bowl. Mix on low speed until ingredients forms soft dough. Shape dough into small balls using a rounded tsp. for each. Roll balls in sugar and place on ungreased cookie sheet. Bake at 375 degrees for 10 to 12 minutes. Top cookies with candy firmly.

Grace Chase

MARSHMALLOW SURPRISE

1 pkg. miniature marshmallows
1 large can crushed pineapple
1 jar heavy cream

Mix marshmallows, whipped cream and crushed pineapple. Let stand for two or three hours. Also can use: coconut, nuts, cherries or 1 c. rice.

Cecile Merrill

BROWNIES

2 sqs. unsweetened chocolate
1/4 c. butter
1 c. sugar
2 eggs
1 1/4 c. Jiffy Biscuit Mix
1/2 c. chopped nuts

Melt chocolate and butter. Mix in sugar, eggs, Jiffy and nuts. Place in greased pan 8 or 9" square. Bake at 350 degrees for 30-35 minutes.

Lorraine Lee

SOUR CREAM JELLO

1/2 tsp. salt
1 pkg. lemon Jello
1 c. hot water
1/4 c. cold water
2 Tbsp. lemon juice
1 1/2 c. drained, crushed pineapple
1 1/2 c. nuts
1 c. sour cream

Add hot water to salt and Jello. Stir until completely dissolved. Add cold water and lemon juice and mix slightly, add sour cream and beat thoroughly. Cool until slightly jelled and whip until fairly stiff. Fold in pineapple and nuts (previously mixed) and put into mold. Chill until hardened.

Ann Burgener

GRAPENUT PUDDING

1 c. grapenuts
2 egg yolks
4 Tbsp. sugar
1/2 tsp. salt
2 egg whites, stiffly beaten

Place milk and grapenuts in a saucepan, bring to a boil on medium heat, remove and cool. Beat egg yolks in large bowl with sugar and salt. Add cooled milk mixture and mix well. Fold in beaten egg whites. Bake at 325 degrees for 45 minutes.

Addie Merrill

APPLE BETTY

6 or 7 apples
3/4 c. sugar
2 Tbsp. flour
2 Tbsp. butter
1 tsp. cinnamon
dash nutmeg
dash salt

(continued)

APPLE BETTY (CONTINUED)

Pare and slice apples. Add sugar, flour and spices and mix with apples. Dot with butter. Add topping and bake in 375 degree oven for 45 to 50 minutes.

TOPPING

3/4 c. Bisquick
1 c. sugar
1 tsp. cinnamon
1/2 c. butter

Combine and mix until crumbly. Then scatter over apples.

Adolia Apt

PEACHES AND CREAM DESSERT

Creamy Layer:
3 oz. pkg. lemon gelatin
1 c. boiling water
1 c. orange juice
1 pkg. whipped topping mix (Dream Whip)
3 oz. cream cheese, softened

PEACH LAYER

1 c. boiling water
3 oz. pkg. lemon gelatin
1 can (1 lb. 5 oz.) peach pie filling

1. For creamy layer: Dissolve gelatin in boiling water and orange juice, chill until slightly thickened. Prepare topping mix according to pkg. directions, blend in cheese. Fold into gelatin mixture and pour into 9" square pan. Chill until firm.

2. Peach layer: Dissolve gelatin in boiling water. Stir in pie filling. Chill slightly. Pour over first layer, chill until firm. Cut into 9 or 12 pieces. Serve on salad greens or as a dessert.

Genevieve Sielicki

SUET PUDDING

3 c. sifted flour
1 tsp. soda
1 tsp. cinnamon
1 tsp. cloves
1/2 tsp. grated nutmeg
1 tsp. salt
1 c. suet
1 c. molasses
1 c. raisins

Mix and sift the dry ingredients. Keep 1/2 the flour to sift over raisins, chop the suet fine and add it to the milk and molasses. Combine the two mixtures and add the raisins which have been dredged in flour. Grease pudding mold or baking powder can and fill 2/3 full of the mixture, cover and steam for three hours. Serve with hard sauce or any desired liquid sauce.

Florence Rowe

PISTACHIO PIE

1 graham cracker crust
whipped cream
2 pkg. pistachio instant pudding

(continued)

PISTACHIO PIE (CONTINUED)

Follow directions for pudding and pour into crust. Top with whipped cream. Refrigerate.

Mrs. George F. Eaton, Sr.

APPLE SQUARES

3 c. chopped apples
2 c. sugar
2 tsp. cinnamon
1 tsp. nutmeg
3 c. all-purpose flour
1/2 tsp. salt
2 tsp. baking soda
1 c. oil
2 eggs, beaten
2 tsp. vanilla
1 c. shredded coconut
1 c. raisins
1 c. chopped nuts

No mixer needed. Mix by hand. 1. Combine sugar, spices and chopped apples. 2. Mix together flour, salt and soda and add to first mixture. 3. Mix beaten eggs, oil and vanilla and add to flour and apple mixture. Stir until blended. Add coconut, nuts and raisins. Raisins can be left out according to taste. Bake at 350 degrees for about 40 minutes. Cool in pan for five minutes, then cut into squares. I use a 9 x 14" ungreased pan for a thicker square but a larger pan can be used.

Cecilia Sielicki

SEVEN LAYER SQUARES

1 stick oleo or butter
1 c. finely crushed graham crackers
1 c. angel flake coconut
1-6 oz. pkg. chocolate bits
1-6 oz, pkg. butterscotch bits
1 can Red Label condensed milk
1 c. chopped walnuts or pecans

Melt oleo or butter on top of stove in 9 x 7" pan. Remove from stove and add the rest of the ingredients in layers in the order given. Bake in 350 degree oven for 30 minutes. Allow to cool thoroughly before cutting into squares.

Olive Swirk

PINEAPPLE SQUARES

1 c. brown sugar
1/2 c. butter
1 egg
2/3 c. pineapple
2 c. flour
1 tsp. soda
1 tsp. baking powder
1/2 c. nuts

Cream the butter, adding the sugar gradually. Add beaten egg and pineapple. Sift the dry ingredients together and add to first mixture, mixing well. Fold in nuts. Bake at 375 degrees in a greased pan for 30-35 minutes.

Nancy Danielson

FRUIT COCKTAIL BARS

2 eggs
1 1/2 c. sugar
1 lb. 1 oz. can fruit cocktail (undrained)
2 1/4 c. flour
1 1/2 tsp. soda
1/2 tsp. salt
1 tsp. vanilla extract
1 1/3 c. flaked coconut
1/2 c. chopped walnuts

Grease and flour bottom of 15 x 10 x 1" jelly roll pan. Beat eggs and sugar in large mixing bowl at high speed of mixer until light and fluffy. Add fruit cocktail, flour, soda, salt and vanilla. Beat at medium speed of mixer until blended, scraping sides of bowl. Spread in pan. Sprinkle coconut and walnuts. Bake in 350 degree oven for 20 minutes or till golden brown. While hot drizzle glaze over. Cool; cut into squares or bars.

GLAZE

3/4 c. sugar
1/2 c. butter
1/4 c. evaporated milk
1/2 tsp. vanilla
1/2 c. chopped walnuts

Combine all ingredients except nuts in small saucepan. Bring to a boil; boil 2 minutes, stirring constantly. Remove from heat, stir in walnuts. Cool, then drizzle on cake.

Lucille Kitchin

PUMPKIN CAKE

1 c. brown sugar
1 1/4 c. sugar
1 1/4 c. Crisco
4 eggs
1 can 1 lb. pumpkin
3 c. sifted regular flour
3 tsp. salt
2 tsp. baking soda
3 1/2 tsp. cinnamon
1 tsp. nutmeg
1/2 tsp. allspice
1/2 tsp. ginger
1/2 c. chopped pecans

Combine sugars, Crisco and eggs. Beat 2 minutes. Add pumpkin. Sift flour, salt, soda and spices together. Add gradually to mixture while beating at low speed. When ingredients are mixed, beat at medium speed 2 minutes. Stir in nuts. Pour into greased and floured 10" tube pan. Bake at 350 degrees for 60 minutes. Frost with a butter frosting.

Joan Ramos

STRAWBERRY DREAM CAKE

1 pkg. white cake mix
1 pkg. strawberry Jello
2 Tbsp. flour
4 eggs
1/2 c. water
1/2 box frozen strawberries (10 oz.)
3/4 c. cooking oil

FROSTING

1/2 c. butter
1 lb. confectioners sugar
1/2 box strawberries
1/2 tsp. vanilla

(continued)

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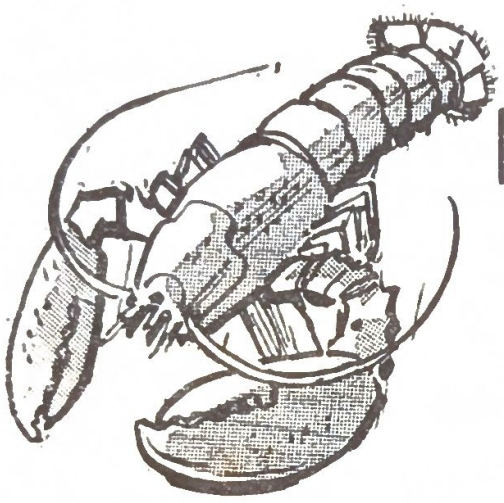

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STRAWBERRY DREAM CAKE (CONTINUED)

Mix cake mix, Jello, flour, eggs and water. Beat at medium speed for two minutes. Add strawberries, including syrup to batter. Add oil and beat 1 more minute. Grease and flour pans (8 inches square or 9 inch round) makes two layers. Bake at 350 degrees for 35-40 minutes. Cool on rack about 10 minutes. Fill and frost with the follo

Frosting: Beat butter till smooth. Add confectioners sugar alternately with berries and syrup. Beat till smooth. Add vanilla. If too thick, thin with milk.

Evaline Hopkinson

CHEESE CAKE

2-8 oz. pkg. cream cheese (soft)
3 eggs
1/2 c. sugar
1 tsp. vanilla
1 graham cracker crust

Mix cream cheese, eggs, sugar, and vanilla. Pour into pie crust. Bake at 325 degrees for 25 minutes. Cool and spread top with sour cream and 1 can cherry pie filling. Serve with whipped cream.

Lea Thurston

CARROT CAKE

3 eggs
2 c. sugar
1 1/2 c. cooking oil
2 c. grated carrots (raw)
1 tsp. cinnamon
1 tsp. nutmeg
2 tsp. baking soda
3 c. plain flour (sifted)
1 c. chopped pecans
1/2 tsp. salt
#1 flat can crushed pineapple (juice and all)

Mix in order given. Bake 1 hour at 350 degrees.

ICING

8 oz. pkg. cream cheese
1 box confectioners sugar
1 stick margarine
vanilla and salt to taste

Corinne LeGasse

MRS. CANONS FEATHER CAKE

2 eggs
1 c. sugar
9 Tbsp. sweet milk
5 Tbsp. melted butter
1 tsp. baking powder
pinch of salt
1 1/2 c. flour

Combine ingredients and bake for 30 minutes at 350 degrees. Bake in loaf pan.

Hazel French

GRAM'S MOLASSES COOKIES

3/4 c. molasses
3/4 c. bacon fat, melted
1/2 c. sugar
1 1/2 tsp. baking soda
1 c. boiling water or 1 c. hot black coffee
3 1/3 c. sifted flour
1 tsp. ginger
1 tsp. allspice
1 tsp. clove
1 tsp. cinnamon
raisins (optional)

Mix molasses, melted bacon fat and sugar. Add 1 1/2 tsp. baking soda to 1 c. boiling water or 1 c. hot black coffee and add to the above mixture. Then add flour and spices. Mixture should be set in the refrigerator for several hrs. to cool and thicken for easy handling. Pat out on floured board and cut into rounds. Cook about 10 minutes in 375 degree oven. (Ground raisins may be added to the dough.)

Mariette Berry

CHOCOLATE CHIP BLONDE BROWNIES

1 c. sifted flour
1/2 tsp. baking powder
1/8 tsp. soda
1/2 tsp. salt
1/2 c. chopped nutmeats
1/3 c. shortening
1 c. brown sugar (packed)
1 egg, slightly beaten
1 tsp. vanilla
1/2 pkg. chocolate chips

Sift flour once, add baking powder, soda and salt and sift again. Add nuts and mix well. Melt shortening in saucepan, remove from heat, add sugar and mix well. Cool. Add egg and vanilla. Add flour mixture a small amount at a time, mixing well after each addition. Turn into greased 9 x 12 x 2" pan. Sprinkle chips on top. Bake in moderate oven 350 degrees for 20-25 minutes. Cool in pan, cut into 24 bars.

Mrs. Ralph F. Johnson

APPLESAUCE BROWNIES

1/2 c. butter
2 sq. chocolate
1 c. sugar
2 eggs, well beaten
1/2 c. applesauce
1 tsp. vanilla
1 c. sifted flour
1/2 tsp. baking powder
1/4 tsp. baking soda
1/4 tsp. salt
1/2 c. chopped nuts

Combine and melt shortening and chocolate in a saucepan over hot water. Cool slightly and blend in sugar and eggs. Beating well, mix together the applesauce and vanilla and add flour, baking powder, baking soda and salt. Add to mix. Add nuts, bake in a 9 x 9 x 2" pan at 350 degrees for 35-40 minutes.

Rita Bellete

TIGER COOKIES

1 pkg. (6 oz.) chocolate bits
3 c. frosted flakes
2 c. flour
1 tsp. baking soda
1/2 tsp. salt
1 c. soft butter or margarine
2 eggs
1 tsp. vanilla
1 c. sugar

Melt chocolate bits in double boiler. Mix 3 c. flakes to 1/2 c. of flour and set aside. Sift salt, soda, and 1 1/2 c. of flour together. Beat butter and sugar together till fluffy. Add eggs and vanilla and beat. Add rest of ingredients. Mix well then fold in flakes. Swirl warm melted chocolate through batter. Drop onto ungreased cookie sheet. Bake at 350 degrees for 12 minutes.

Susan Bayko

BLACK MOONS OR WHOOPIE PIES

1 c. sugar
1 c. milk
1 egg
1 tsp. vanilla
1/2 c. shortening
2 c. flour
1 1/2 tsp. baking soda
1/2 c. cocoa
pinch salt

Mix together. Drop by heaping Tbsp. on ungreased cookie sheet. Bake 7 minutes at 400 degrees.

FILLING

2/3 c. shortening
1/3 c. undiluted evaporated milk
3/4 c. confectioners sugar
1 tsp. vanilla
pinch of salt

Let set 5 minutes before beating. Hold on high speed until sugar is mixed in.

Elsie Coffey

WALNUT FROSTED COOKIES

2 c. flour
1/2 tsp. soda
1/4 tsp. salt
1 c. firmly packed brown sugar
1/2 c. butter
1 egg
1 tsp. vanilla extract

TOPPING

1 c. walnuts, chopped
1/2 c. brown sugar
1/4 c. dairy sour cream

Combine flour, soda and salt. Gradually add sugar to butter in mixing bowl, creaming light and fluffy. Add egg and vanilla. Beat well. Gradually add dry ingredients, mixing well after each addition. Shape into 1 inch balls. Place 2 inches apart on ungreased cookie sheet. Make a depression in center of each cookie. Place 1 tsp. of topping in depression. Bake at 350 degrees 12 to 14 minutes or till delicately browned.

Mrs. Lucille Kitchin

"AUNTIES" SUNSHINE CAKE

5 eggs separated
3 Tbsp. cold water
1 1/2 c. sugar
1/2 c. boiling water
1 1/2 c. flour
1 tsp. baking powder
1/2 tsp. vanilla
1/2 tsp. lemon extract
1/2 tsp. cream of tartar
1/4 tsp. salt

To egg yolks add cold water and beat. Gradually add sugar and boiling water. Sift in flour and baking powder. Add vanilla and lemon. To egg whites, add cream of tartar and salt. Beat till stiff and fold into cake batter. Bake at 325 degrees in angel food cake pan for 1 hour 15 minutes. Invert pan to cool. I frost with fluffy white frosting.

Anne Jones

OKLAHOMA CHOCOLATE CAKE

1 1/2 c. sugar
1/2 c. Crisco
3 Tbsp. cocoa

Cream above ingredients together. Add alternately:

1 c. sour cream* mixed with
2 c. flour
1 tsp. soda

Bake at 375 degrees for 25-30 minutes in floured cake pan.

*1 c. milk mixed with 1 Tbsp. vinegar

Serve with strong black coffee for a most delectable dessert. While serving, in your most boisterous voice sing "You're a Sooner Born, and a Sooner bred, and when you die you're a Sooner dead, YEAH OKLAHOMA, YEAH OKLAHOMA, YEAH OKLAHOMA, OK!"

Shirley Weiss

FRUIT COCKTAIL CAKE

1 white or yellow cake mix
2 eggs
1 can No. 303 fruit cocktail

Mix together and put in oblong pan. Sprinkle top of cake mixture with 1/2 c. brown sugar and 1 c. nuts. Bake according to cake mix directions.

ICING

1 block butter or oleo
3/4 c. powdered sugar
1/2 c. milk

Mix and cook for three minutes. Add 1 c. coconut and spread on warm cake.

Rita Bellete

CHERRY CREAM TARTS

1 large pkg. cream cheese
1/2 pint heavy cream
1 c. confectioners sugar
dash of salt
little vanilla

(continued)

CHERRY CREAM TARTS (CONTINUED)

Whip cream stiff in small bowl. Beat cream cheese in large bowl till soft and creamy. Add sugar, salt and vanilla. Beat 2 minutes till creamy. Fold in cream. Use Stella Dora tart shells and prepared pie filling--cherry, blueberry, etc. Makes 15 tarts.

Susan Bayko

CRANBERRY COFFEE CAKE

1 stick oleo
1 c. sugar
2 eggs
2 c. flour
1/2 pt. sour cream
1 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
1 small can whole cranberry sauce
1 tsp. almond flavoring
1/2 c. nuts

Cream sugar and oleo. Add eggs, one at a time. Combine dry ingredients, add sour cream and flavoring and mix well. Put 1/2 of the batter in a floured and greased 9 x 13" pan. Cover with 1/2 the cranberries. Add rest of batter and bake in 350 degree oven for 1 hour.

FROSTING (OPTIONAL)

3/4 c. confectioners sugar
1/2 tsp. almond flavoring
2 Tbsp. warm water

Mix all ingredients together and spread on cake.

Pat Frost

CHOCOLATE CAKE

2 c. brown sugar
1/2 c. shortening (scant)
2 eggs
2 c. sifted flour
1 tsp. vanilla
1/2 c. sour milk
4 Tbsp. cocoa
1 Tbsp. soda
1/2 c. boiling water

Cream sugar and shortening. Blend in beaten eggs, add sour milk alternately with flour and cocoa. Stir in vanilla. Lastly add baking soda dissolved in boiling water. Bake in two 8" or 1 10" pan for 35 minutes, in 350 degree oven.

Carrie Janvrin

BLUEBERRY BUCKLE

1 1/2 c. sugar
1/2 c. soft shortening
2 eggs
1 c. milk
3 c. flour
4 tsp. baking powder
1 tsp. salt
4 c. blueberries

(continued)

BLUEBERRY BUCKLE (CONTINUED)

Crumb Mixture Topping:

1 c. sugar
2/3 c. flour
1 tsp. cinnamon
1/2 c. soft butter

Mix thoroughly sugar, shortening and egg. Stir in milk. Sift together and stir in flour, baking powder and salt. Carefully fold in blueberries and place in greased and floured pan. On top of this sprinkle the mixed together ingredients of the crumb mixture topping. Bake at 375 degrees for 25-35 mins. in 13 x 9 x 2" pan.

Susan Tatro and Rachel Twomey

COFFEE CAKE

1/2 c. shortening
1 c. sugar
2 eggs
2 c. flour
1 tsp. baking powder
1 tsp. soda
1/4 tsp. salt
1 c. milk
1 tsp. vanilla

Cream butter and sugar until smooth and fluffy. Add eggs, one at a time, and beat well. Sift flour, baking powder, soda and salt together and blend into batter alternately with milk and vanilla. Pour into greased tube pan. Use knife or spoon to make indentation around top of cake and fill with following topping. Bake in 325 degree oven 1 1/2 hours.

TOPPING

1/4 c. brown sugar
1/2 c. chopped walnuts
1 tsp. cinnamon

Mix together until all are blended.

Lydia Ladd

COFFEE CAKE

1/2 lb. butter
1 c. sugar
2 eggs
1 tsp. vanilla
1 c. commercial sour cream
2 c. sifted flour
1 tsp. baking soda
1 tsp. baking powder

TOPPING

1/2 c. walnuts
1 tsp. cinnamon
1/4 c. sugar

Cream butter and sugar, add eggs, one at a time. Add vanilla and sour cream. Add sifted dry ingredients last and beat for ten minutes. Place half the batter in greased tube pan. Sprinkle with half the topping. Add remaining batter and sprinkle with last of topping. Bake for 45 minutes in a 350 degree oven. Delicious warm!

Mrs. Jacob B. Checkoway
and Janice Bayko

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MAPLE NUT CHIFFON CAKE

2 1/4 c. sifted cake flour
3/4 c. sugar
3/4 c. brown sugar (firmly packed)
3 tsp. baking powder
salt (pinch)
1/2 c. vegetable oil
5 egg yolks (unbeaten)
3/4 c. cold water
2 tsp. maple flavoring
5 egg whites
1/2 tsp. cream of tartar
1 c. finely chopped walnuts

Sift dry ingredients together. Make a well and add egg yolks, vegetable oil, water and maple flavoring. Mix well. Set aside. Beat egg whites and cream of tartar until stiff. Fold first mixture into egg whites. Fold chopped walnuts in last. Bake in ungreased 10" tube pan at 350 degrees for 45-55 mins.

Cool upside down on top of a bottle for about 1 hour before removing from pan. Ice with maple icing and sprinkle with finely chopped walnuts.

Olive Swirk

$100.00 CAKE

2 c. flour
1 c. sugar
2 tsp. baking soda
2 sq. baking chocolate (melted)
1/2 c. Miracle Whip Salad Dressing
1 c. cold water
1 tsp. vanilla

Mix Miracle Whip and cold water. Add dry ingredients. Add melted chocolate and vanilla. Bake at 350 degrees for 3/4 hour.

Marion Fulford

COKE CAKE

1 c. Coca Cola
1/2 c. butter
1/2 c. shortening (oil)
3 Tbsp. cocoa
2 c. flour
2 c. sugar
1/2 c. buttermilk
1 tsp. baking soda
2 eggs (beaten)
1 tsp. vanilla
1/2 c. miniature marshmallows

Mix in a saucepan, the butter, oil, cocoa and coke. Bring to a rapid boil. Pour over sifted flour and sugar. Add buttermilk, soda, eggs, vanilla and marshmallows. Pour into a 10 x 14" pan. Bake at 350 degrees for 45 mins. FROST WHILE HOT.

COKE CAKE FROSTING

1/2 c. butter
3 Tbsp. cocoa
6 Tbsp. coke
1 box powdered sugar
1 tsp. vanilla
1 c. chopped nuts

Bring butter, cocoa and coke to boil. Add to sugar, vanilla and nuts. Mix well and spread over hot cake.

Phyllis Hovey

NUT CAKE

1 lb. English walnuts (keeping 15 halves for top of cake)
2 eggs (beaten until well blended)
1/2 c. butter
1 c. sugar
1 c. milk
2 c. flour
2 1/2 tsp. baking powder
1 tsp. vanilla

Beat eggs until well blended. Cream together butter, sugar and milk. Add to eggs. Add remaining ingredients to egg mixture, flour chopped nuts and add to last. Bake at 350 degrees. Frost with white frosting, put remaining nuts on top.

Irene Corbin

LEMON SPONGE

1 1kg. lemon Jello
1 1/3 c. boiling water
1/2 tsp. lemon juice
1/2 c. sugar
1 chilled can evaporated milk
vanilla wafers

Mix lemon Jello in boiling water with lemon and sugar. Set in refrigerator until it begins to jell. Beat can of evaporated milk until stiff. Add to Jello mixture and whip again. Crush vanilla wafers between wax paper and sprinkle on bottom of pan and on top of mixture. Chill and serve.

Gertrude Ramos

CANDIED APPLE PIE

Fill pie plate half full with sliced, peeled apples. Cover with 1/2 c. brown sugar. On top, slice equal amount of apples, sliced and peeled. Work together 1 c. flour, 1 c. brown sugar, 1/2 c. margarine or butter. Pack on top of pie. Bake about 1 hour in 350 degree oven. Serve with whipped cream or warm with vanilla ice cream. Also very good with blueberries, and substitute white sugar.

Mrs. Betty Rodigrass

PIE CRUST

2 1/2 c. flour
1 c. lard
1 tsp. salt
1/2 c. milk
1 Tbsp. vinegar

Mix flour and salt then cut lard into mixture. Mix milk and vinegar together and sprinkle over flour, salt and lard mixture. Mix and roll to desired size.

Margaret Frye

LEMON SPONGE PIE

Beat slightly 3 egg yolks and 1 c. of milk. Stir in mixture of 1 c. sugar and 1/2 c. flour. Blend in 1/3 c. lemon juice, 1 tsp. lemon rind. Fold in beaten egg whites not dry, last. Pour into unbaked pie shell. Bake about 25 minutes at 425 degrees then 20 minutes at 325 degrees. Cool before serving. Use 9 inch pie platter.

Angelique Woodard

CRANBERRY PRUNE PIE

First Layer:
1 c. cranberry juice

Second Layer:
20 large marshmallows
1/2 c. cranberry juice

6 plump prunes (optional)
1 marshmallow (optional)

1/2 c. brown sugar
1/2 c. flaked coconut

1 c. whipped cream

TOPPING

1 baked 8" pastry shell

First Layer: Pit and chop prunes. Combine with cranberry juice, brown sugar and coconut. Bring to a boil and simmer 15 minutes, stirring occasionally. Cool.

Second Layer: Combine marshmallows and cranberry juice. Heat over medium heat, stirring constantly until marshmallows are melted. Cool until completely cold. Stir into whipped cream.

Topping: Pit the cooked prunes. Cut marshmallow into half and each half into 3 pieces. Snip each piece to form little peaks. Place 1 piece in each prune. Pour prune layer into baked pastry shell, then spread with cranberry cream layer and top with stuffed prunes. Refrigerate 2 to 4 hours. Makes 6 servings.

Jean Nowak

COCONUT CREAM PIE

3/4 c. sugar
2 Tbsp. cornstarch
2 c. milk

pinch salt
2 egg yolks
1 can moist coconut

Separate the yolks from the white of eggs and put in saucepan. Beat with a fork. Add sugar, salt, cornstarch and mix until creamy. Add milk that has been warmed. Stir in a little at a time. Cook until the mixture coats the back of the spoon. Add vanilla and coconut. Let cool. Pour into previously made pie crust. Cover with meringue.

Meringue: 2 egg whites beaten with 2 Tbsp. sugar.

Marion Dunn

BLUEBERRY CAKE

2 1/4 c. flour
1 1/2 tsp. baking powder
3/4 tsp. salt
3/4 c. shortening
1 1/2 c. sugar
3 eggs (separated)
1/2 c. milk
1 1/2 tsp. vanilla
2 c. floured berries

Cream shortening and sugar. Add with beaten egg yolks. Sift together first 3 ingredients and add alternately to creamed mixture with milk. Fold in vanilla and stiffly beaten egg whites. Fold in berries and pour into greased and lightly floured pan. Sprinkle batter with sugar. Bake at 350 degrees for 35-40 minutes in 13 x 9 x 2" pan.

Anonymous

Breads, Biscuits and Rolls

Here is bread, which strengthens man's heart,
and therefore called the staff of life.

APPLE MUFFINS

4 Tbsp. sugar
3/4 c. milk
1 egg
2 c. Bisquick
2 Tbsp. oil (shortening)
3/4 tsp. cinnamon
1/4 tsp. nutmeg
3/4 c. chopped apples

Mix and beat well. Bake at 400 degrees for 15 minutes in muffin cups.

Pat Lucy

IRISH BREAD

2 c. flour
1/2 c. sugar
1/2 tsp. salt
2 tsp. baking powder
1/2 bar oleo or 1/4 c.
1 c. raisins
2 tsp. caraway seeds
scant 3/4 c. milk

Use aluminum foil lined pan (5 1/2 x 9 1/4"). Mix all dry ingredients, blend in oleo, add raisins, caraway seeds, mix and add milk. Mix lightly. Bake at 375 degrees for 30-40 minutes.

D. Thurlow

ANNADAMMA BREAD

1/2 c. corn meal
2 c. boiling water
2 Tbsp. shortening
2 tsp. salt
1/2 c. molasses
2 pkgs. yeast
5 c. flour
1/2 c. warm water

Pour water over cornmeal. Let cool to lukewarm. Dissolve yeast in 1/2 c. warm water. Add cornmeal mixture to yeast, then remaining ingredients. Knead in enough flour to make a stiff dough. Let rise about 1 hour. Bake at 400 degrees for 3/4 of an hour in two 9 x 5" greased pans.

Mrs. Stephen Dudley

LEMON NUT BREAD

6 Tbsp. butter
1 c. white sugar
2 eggs
1 1/2 c. sifted flour
1 tsp. salt
1 1/2 tsp. baking powder
1/2 c. milk
grated rind of 1 lemon
1/2 c. walnuts (chopped)

Blend butter and sugar, add eggs. Add flour sifted with salt and baking powder alternately with milk, then rind of lemon and nuts. Bake 1 hr. at 350 degrees. Pour over juice of 1 lemon and 1/3 c. white sugar when bread is hot.

Alice Bartlett

Mr. James
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CONOVER CORN BREAD

1 egg
2 c. buttermilk
1 1/2-2 c. yellow cornmeal

Beat egg. Add buttermilk and cornmeal. Mix well. Add:

1 tsp. salt
1/2 c. flour
1/2 tsp. soda
2 tsp. baking powder

Mix well. Stir into first mixture. Melt 5 Tbsp. bacon drippings in pan in 350 degree oven. Turn over to 400 degrees after removing drippings. Pour most of the melted drippings into the batter--stir fast--return quickly to the hot pan. Bake 25-30 minutes at 400 degrees.

Shirley Weiss

SHREDDED WHEAT BREAD

2 lg. shredded wheat cakes, crumbled in 2 c. boiling water
1/2 c. molasses
2 Tbsp. sugar
2 Tbsp. shortening
1 tsp. salt
1 yeast cake to be added to cooled mixture
4 c. bread flour

Let mixture rise twice, then shape into bread or rolls. Bake at 350 degrees for 45 minutes for bread or 425 degrees for 12 to 15 minutes for rolls.

Angie Woodard

PUMPKIN LOAF

4 eggs
2/3 c. cold water
1 c. salad oil
2 c. (1 can) Pumpkin
One Pie
3 1/3 c. sifted flour
2 tsp. soda
1 1/2 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
pinch of cloves
3 c. granulated sugar

Beat eggs in large bowl. Add oil, water and pumpkin and mix well. Sift flour, measure, sift again adding sugar, soda, salt and spices with flour. Make a well in the center and add pumpkin mixture. Stir well, so that all is mixed. Turn into three well-greased bread tins. Bake at 350 degrees for 1 hr. Place pans on rack to cool. Remove, wrap in foil. Freezes well!

Harriet G. Apt.

BLUEBERRY MUFFINS

1 1/2 c. flour
2/3 tsp. salt
3 tsp. baking powder
1 scant c. sugar
1 egg, beaten
2 Tbsp. melted butter
2/3 c. milk
1 c. blueberries

(continued)

BLUEBERRY MUFFINS (CONTINUED)

Sift dry ingredients together. Add egg, milk and melted butter. Beat until smooth. Stir in berries. Turn into well-buttered muffin tins. Bake at 400 degrees for 15-20 minutes.

Cynthia C. Noone

ICE BOX ROLLS

2 c. milk
1/2 c. sugar
1/4 c. water (warmed)
2 eggs (well beaten)
7 c. flour
2 tsp. salt
3 Tbsp. butter
2 yeast cakes
1 Tbsp. sugar

Scald the milk and add to it the sugar, salt and butter. Stir well until melted. Cool until lukewarm. Add two yeast cakes which have been dissolved in 1/4 c. warm water. Add to yeast just before putting into warm milk, 1 tsp. sugar. Add two well beaten eggs. Stir well. Brush with melted butter, place in ice box. Make into rolls 2 hours before serving. Bake in 450 degree oven for 12 to 15 minutes.

Harriet G. Apt

SPANISH BUNS

2 1/2 c. brown sugar
1/2 c. butter
1 c. sour milk
4 eggs
1 tsp. vanilla
2 1/2 c. flour
1 tsp. soda
1 tsp. nutmeg
1 tsp. cloves

Mix as for cake. Bake in a shallow baking pan. Bake about 30 minutes in moderate oven (350 degrees). When done, cut in squares and pour frosting over if desired.

Doris Goldsmith

SWEETER MUFFINS

1 egg
1/2 c. milk
1/4 c. vegetable oil or melted shortening
2 tsp. baking powder
1/2 tsp. salt
1/2 c. sugar
1 1/2 c. flour

Mix egg, milk, oil together, then add remaining ingredients. Mix until moist. Cook until light brown at 400 degrees.

Dale Berube

J

LITTLE MISS MUFFINS

2 c. flour
2 tsp. baking powder
1 tsp. salt
1/2 tsp. soda
1/4 tsp. nutmeg
1 slightly beaten egg
1 c. mashed bananas
1/2 c. sugar
1/3 c. melted fat
1/3 c. milk
red jelly

Sift together flour, baking powder, salt, soda, and nutmeg into a large mixing bowl. Combine egg, bananas, sugar, fat and milk. Add all at once to the dry ingredients, mix only enough to moisten. Fill well greased muffin cups 2/3 full. Make a slight depression in the center of each muffin and fill with 1 tsp. of red jelly. Bake at 375 degrees for 18 to 20 minutes. Makes 1 dozen. Serve warm.

Margie Downer

OLD FASHIONED GEMS

2 c. all purpose flour
3 tsp. baking powder
3/4 tsp. salt
4 tsp. sugar
1 egg
1 c. milk
1/4 c. melted shortening

Sift dry ingredients. Combine egg, milk and shortening and add all at once to a well in center of dry ingredients. Stir lightly and just until flour is dampened (batter will be lumpy). Do not overmix as it causes tunnels. Drop batter in greased muffin cups, fill 1/2 to 2/3 full. Bake in a moderately hot oven (400 degrees) 20 to 25 minutes until golden brown. Remove pans to rack and let stand in pan 2 or 3 minutes for easy removal. Makes 12.

Mrs. Henry Woodard

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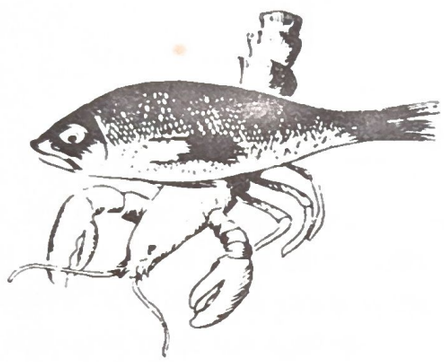

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SERVINGS FOR 100

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Small squares . . . . . 56-64 Servings

Baked Ham	50 lbs.
Beans, baked (canned)	4 No. 10
Beans, string (fresh)	18 lbs.
Cabbage Salad	18 lbs.
Carrots (cooked)	24 lbs.
Chicken (roast or fried)	60-65 lbs.
Chicken for salad (solid meat)	18-20 lbs.
Coffee	2 1/2 lbs.
Corn (canned)	2 No. 10
Cream for coffee	6 pints
Frankfurters	25 lbs.
Hamburg Steak	30 lbs.
Ice Cream -- bulk	3 1/2 gals.
Lettuce (Large Heads)	12 heads
Mayonaise	2 quarts
Pork chops and veal cutlets	30 lbs.
Peas (fresh)	70 lbs.
Potatoes (mashed)	30 lbs.
Roast Turkey	75 lbs.
Rolls	12-15 dozen
Soup	5-6 gals.
Spaghetti	10 lbs.
Salad dressing (any kind)	2 quarts
Tomatoes (scalloped)	4 No. 10

HARVARD BEETS

3 c. thinly sliced beets
1/3 to 1/2 c. granulated sugar
1 Tbsp. cornstarch
1/2 c. vinegar
1/4 tsp. salt
1/4 c. butter

In double boiler, blend the sugar, cornstarch, vinegar, and salt. Cook over boiling water, stirring constantly until smooth and slightly thickened. Add the 1/4 c. butter. Can add 1 Tbsp. orange marmalade or cinnamon to taste. Add beets. Heat about 20 minutes.

Emily L. Pike

GREEN BEAN CASSEROLE

1 pkg. frozen cut green beans, thawed
1 can cream of mushroom soup
1 can (3 1/2 oz.) onion rings

Combine green beans and mushroom soup. Put in greased casserole dish. Cover with onion rings. Bake at 350 degrees till done and top is brown.

Eleanor Noyes

BROCCOLI OR CABBAGE SAUTE' WITH GIN

1 lb. broccoli or green cabbage
3 Tbsp. oil
1 tsp. salt
2 Tbsp. soy sauce
1 tsp. gin
1 tsp. sugar
(2 tsp. sugar with cabbage)

Wash broccoli; slice in thin diagonal pieces 1 1/2 inches. Cook broccoli in the hot oil and salt (uncovered) for 5 minutes. Stir and cook 2 or 3 minutes more. Mix soy sauce, gin, and sugar. Pour over broccoli. Add 1/4 c. hot water. Cover and bring to boiling point and cook 2 or 3 minutes. Serves 4.

Robert Donovan

BAKED SUMMER SQUASH

Clean, cut and wash 4 or 5 summer squash. Cook until tender. Mash, and let drain thoroughly. Saute' 1 large onion and 1 green pepper, cut finely, until amber shade. Mix thoroughly with squash. Add salt and pepper. Butter casserole dish. Place squash in dish. Cover with bread crumbs and dot with butter. Bake at 375 degrees until crumbs are brown.

Kay Hogan

BUTTER-SCALLOPED POTATOES

1 quart thinly sliced potatoes
1/2 envelope onion soup
1/2 c. butter
1/2 c. potato chips (crumbled)

(continued)

BUTTER SCALLOPED POTATOES (CONTINUED)

In a baking dish, arrange 1/3 of potatoes and dot with 1/3 of the butter and 1/3 of the onion soup, salt and pepper, to taste. Repeat this one more time. Then add remaining 1/3 of potatoes. Mix crumbled potato chips with remaining butter and onion soup. Sprinkle over top layer of potatoes. Cover with foil. Bake at 425 degrees about 30 minutes. Uncover and cook another 10 minutes.

Gwen Bamford

HOLIDAY SWEET POTATO CASSEROLE

4 med. sweet potatoes, wash, peel and cube
3 Tbsp. butter
1/4 c. brown sugar, not packed
1/4 c. pineapple juice
chunk pineapple
miniature marshmallows

Boil potatoes until tender. Drain. To the potatoes, add butter, sugar and pineapple juice. Beat with electric mixer until smooth. In a buttered Pyrex dish spread 1/2 of this mixture, a layer of pineapple chunks and a layer of marshmallows. Repeat. Bake in 350 degree oven for 30 minutes. Serves 6.

Marie David

COLCANNON

2 lbs. potatoes
boiling water
3 tsp. salt
4 c. coarsely shredded green cabbage
1 1/2 c. sliced scallions
1/3 c. milk
1/2 c. butter
1/4 tsp. pepper

1. Pare potatoes, cut each into quarters. 2. In 1/2 inch boiling water, with 1 tsp. salt, in medium saucepan, cook potatoes, covered, 15 to 20 mins. or until fork tender and completely cooked. Drain. Return pan to low heat, shaking to dry potatoes. 3. Meanwhile, in 1/2 in. boiling water, with 1/2 tsp. salt, in medium saucepan, cook the cabbage covered, 8 to 10 minutes or just until tender. Drain well. 4. Also, heat scallions with milk and 1/2 tsp. salt. Bring to boiling; reduce heat; simmer 10 minutes. 5. In saucepan, with electric mixer at medium speed, beat potatoes with 4 Tbsp. butter, 1 tsp. salt, and the pepper. Beat in scallions and hot milk, beating until light and fluffy. 6. Stir in cabbage, combining well. Heat over low heat 5 minutes. 7. Turn colcannon into heated serving dish. Make depression in center; fill with remaining butter. Makes 8 servings.

Ann Burgener

CAULIFLOWER WITH SHRIMP SAUCE

1 head cauliflower
1 can cream of shrimp soup
1/2 c. dairy sour cream or light cream
1/4 c. toasted slivered almonds (opt.)

Wash cauliflower and break up. Cook in small amount of salted water, 10 to 15 minutes, drain. Heat soup, add cream. Cook, stir just until heated well. Season with salt and pepper, to taste. Add almonds, pour over hot cauliflower (cream of mushroom soup may be substituted.)

Adolia Apt

ITALIAN ZUCCHINI

2 med. sliced zucchini
3 ripe tomatoes or 1 can tomatoes (16 oz.)
1/8 tsp. garlic powder
salt and pepper, to taste
1/4 c. cooking oil

Wash and slice zucchini. Fry in oil about 10 minutes. Add tomatoes, garlic powder and simmer until squash is tender, about 20 minutes. Peppers and onions may be added.

Eleanor Fish

Foreign

LEFTOVERS

AND

MISCELLANEOUS

Recipes

Serving tasty left-overs, Not only saves
you time, But will also help to save
Many a dime.

HOT CHOCOLATE SAUCE

3 sq. unsweetened chocolate
3 Tbsp. butter
1 c. boiling water
3 c. sugar
6 Tbsp. Karo (light)
3 tsp. vanilla
speck of salt

Melt chocolate over hot water. Add butter and pour the water on gradually. Over direct heat, bring this mixture to the boiling point and then add the sugar and Karo. Boil 5 minutes and cool slightly. Add vanilla and salt.

Kathy Pike

AUNT HAZEL'S MINCEMEAT

approx. 2 lbs. stew beef (ground in meat grinder)
2 c. sugar
1 1/2 c. vinegar or 1 c. vinegar and 1/2 c. cider
6 bowls finely chopped apples (bowls should be about pint size)
2 tsp. cinnamon
2 tsp. nutmeg
2 Tbsp. salt
1 c. molasses
1 pkg. seedless raisins
2 tsp. allspice

Put meat through meat grinder and fill 3 bowls (about pint size). Mix with rest of ingredients. Makes 4 to 6 pies.

Hazel Dow

PEANUT MARSHMALLOW FUDGE

1 lb. confectioners sugar
1 small can evaporated milk
Cook for 5 minutes. Stir often. Remove from stove. Add:
1-12 oz. jar peanut butter
1 Tbsp. oleo
1-7 oz. jar marshmallow
Mix well and pour in a square pan.

Addie Merrill

CREAM-CHEESE FUDGE

1-3 oz. pkg. cream cheese (softened)
1 lb. confectioners sugar (sifted)
3 Tbsp. water
1 tsp. vanilla
3-1 oz. sq. unsweetened chocolate (melted)
1 c. broken nut meats

Combine cream cheese, sugar, water and vanilla, blending smooth. Quickly stir in melted chocolate and nuts. Turn into buttered pan, spreading fudge 1 inch thick. Chill; cut in squares. Top with walnut halves.

Frances Crooks

UNCOOKED FUDGE

3 c. confectioners sugar
3 squares chocolate
1 egg
1/4 c. butter
1 tsp. vanilla

Melt butter and chocolate in top of double boiler. Add half the sugar, the vanilla and egg and mix. Add remaining sugar and mix well. Press into greased pan and chill.

Muriel Dow

PENUCHI FUDGE

1/4 c. evaporated milk
2 c. brown sugar or 1 lb.
2 Tbsp. butter
1 tsp. vanilla
1/8 tsp. salt
1 c. broken nut meats

Combine milk and sugar. Cook slowly, stirring only until sugar is dissolved, until 236 degrees F. is reached. The stage at which a drop of the mixture will form a soft ball when dropped into cold water. Add butter. Cool slightly. Add other ingredients and beat until creamy. Pour into greased pan. Chill. (7 1/2 x 7 1/2" pan)

D. Thurlow

DRESSING FOR GREEN SALAD

1 can tomato soup
2/3 c. vinegar
2/3 c. sugar
1 c. salad oil
2 Tbsp. grated onion
1 tsp. salt
1 tsp. dry mustard
1/2 tsp. paprika
1 tsp. celery seed
1 tsp. Worcestershire Sauce
2 tsp. lemon juice

Combine all ingredients in a quart jar. Mix well. Shake or stir before using, or use blender.

Hazel Whitehead

FRUIT SALAD DRESSING

1 c. pineapple juice
1/2 c. sugar
1 tsp. flour
2 well beaten eggs
pinch salt

In a saucepan, heat pineapple juice to boiling point and add rest of ingredients. Cook until thick, like custard and cool. When ready to serve, add equal parts whipped cream (1/2 pint).

Ruth Packard

COOKED SALAD DRESSING

1/3 c. sugar
3/4 tsp. salt
2 Tbsp. flour
1/2 Tbsp. mustard
2 eggs
1/2 c. milk
3/4 c. vinegar
2 Tbsp. butter

Mix together in the top of the double boiler the sugar, salt, flour and mustard. Add the slightly beaten eggs to this mixture, slowly stirring the lumps. Add milk and vinegar. Cook over hot water until thickened, stirring constantly. Add butter. Cool immediately by setting in a pan of cold water.

Lenora Danielson

MARINADE FOR LONDON BROIL

1 c. Hickory Smoked Barbecue Sauce
1 oz. Worcestershire Sauce
2 oz. red cooking wine
pinch of garlic powder
pinch of onion powder
salt and pepper

Marinate London Broil for 2 to 3 hours, turning every 1/2 hour. Steak should be thick and punctured on both sides with fork (deep punctures.)

Ralph Berry III

RAISIN SAUCE FOR HAM

1 c. water
1 c. sugar
1 c. seedless raisins
2 Tbsp. butter
2 Tbsp. vinegar
1/2 tsp. salt
1/4 tsp. clove
1/4 tsp. cinnamon
1 glass grape jelly
1 tsp. cornstarch

Bring water and sugar to boil. Add raisins and remaining ingredients except cornstarch. Bring mixture again to boil. Thicken with cornstarch dissolved in small amount of cold water. Stir until it is slightly thickened.

Betty Rodigrass

CREAMY CHEESE SAUCE

3 Tbsp. butter
2 Tbsp. flour
1/4 tsp. salt
1/8 tsp. pepper
1 c. milk
4 oz. Velveeta Cheese (cut into small pieces)

Melt butter over low heat in a heavy saucepan. Blend flour, salt, pepper . Cook over low heat stirring until mixture is smooth, and bubbly. Remove from heat. Stir in milk. Bring to boil, boil for 1 minute stirring constantly. Add cheese and stir until melted. Serve over cauliflower, broccoli, etc.

Ruth Packard

POTATO PANCAKES

5 medium potatoes
1 small onion
2 eggs
1 tsp. salt
2 Tbsp. Bisquick or other pancake mix

Grind or grate potatoes and onions together. Add the rest of ingredients and fry in deep fat (hot). Turn when edges become crispy brown.

Lillian Burgener

GALOMKI

1 cabbage
1/2 c. Minute Rice
1 lb. hamburg
1 egg
1 chopped onion
dash of salt and pepper
1 large can tomato juice
vinegar

Par-boil cabbage with vinegar and salt. Cool. Mix hamburg, rice, egg, onion, salt and pepper. Roll mixture in cabbage leaves. Place in baking pan. Cover rolls with extra cabbage leaves to prevent burning. Pour tomato juice over all, add about 1/4 c. vinegar. Bake at 400 degrees for 1 1/2-2 hrs. Serve with hot Polish bread and butter.

Mrs. Eugene F. Fowler

ENCHILLADAS

2-15 oz. cans Chili Con Carne (preferably no beans)
1 big onion, chopped
1 lb. cheddar cheese, coarsely grated
1 can (1 1/2 dozen) prepared tortillas (these also come in frozen pkg. but don't work well)
cooking oil, at least 1/2 in. in skillet
large aluminum or glass cake pan

Heat oil in skillet. Heat chili in saucepan. Using one tortilla at a time, slip it into hot fat, turn instantly and remove it to cake pan. Sprinkle with 1 heaping Tbsp. cheese, 1 Tbsp. onion and 2 Tbsp. chili. Roll up and place in pan. When all are prepared and rolled, use the chili, cheese and onions which are left and sprinkle on top. Place in pre-heated 300 degree oven until cheese melts on top. Serve immediately. Serves 5-6.

Shirley Weiss

POTATO PANCAKES

5 raw potatoes
1 Tbsp. flour
1 tsp. baking powder
2 eggs
pinch salt
soured cream

Grate potatoes; add flour, baking powder, eggs, salt; mix and fry in Crisco. Serves 4. Serve with soured cream with salt added. Can also be served as a side dish to boiled kielbasa.

Mrs. Eugene F. Fowler

inued

GREEK POTATOES

lamb or roast
1 c. water
8 large potatoes, quartered
1 large can tomato juice
2 cans French style string beans (strained)

Bake meat and water at 350 degrees until 1/2 done. Don't let it dry out. Add tomato juice and quartered potatoes. When potatoes and meat are done, add beans; cook until beans are tender. Salt and pepper, to taste.

Goldie Souliotis

GREEK SOUP

1 small fowl or pkg. chicken wings
1 can chicken and rice soup
Ozoo (this can be bought where macaroni products are sold)

Boil chicken with salt and pepper until meat starts to fall off the bones. Save liquid and make sure it has flavor so don't water it too much. Take chicken out of liquid and add ozoo. Boil this until tender. Take 2 eggs and beat the whites and yolks separately. Mix the two together after beating well. Then ad add dash of lemon juice to egg mixture. Add the liquid from the chicken to the egg so it won't curdle then pick some of the chicken off and you have your soup. Good luck.

Carla Moore

SAUERBRATEN

4 lbs. rump of roast
salt, pepper, flour
2 onions
1/2 c. vinegar
1 c. water
2 Tbsp. lemon juice
2 bay leaves
2 whole cloves
1/4 tsp. pepper
2 tsp. salt
2 Tbsp. catsup
8 gingersnaps

Sprinkle meat with salt and pepper and flour. Brown surfaces in heated shortening, about 1 Tbsp. Add sliced onions, vinegar and all remaining ingredients except gingersnaps. Cook to a boil, then reduce heat, cover tightly and cook slowly 2 1/2 to 3 hours. During last 45 minutes of cooking, stir crumbled gingersnaps into gravy. Cut meat into slices and serve with gravy. Enough for six to eight servings.

Mona Donovan

SUKIYAKI

2 lbs. beef sirloin, cut in strips
1 lg. Bermuda onion, sliced
3 stalks celery
1/4 lb. mushrooms
12 scallions
5 oz. can water chestnuts, drained
1/4 lb. spinach, ripped up

(continued)

SUKIYAKI (CONTINUED)

Grease skillet with suet. Brown meat and push to side of pan. Add all vegetables except spinach. Stir in 3/4 c. bouillon, 1/2 c. soya sauce, 1/4 c. dry Vermouth, 1 Tbsp. sugar. Let sizzle 5 minutes. Add spinach, cover pan and cook 3 more minutes.

Robert Donovan

BAKED KIBBY (BIL-SIN-EE-YAH)

1/2 c. rendered butter (sweet)
1 lb. ground lamb
1/4 c. pine nuts
1 medium onion, grated
1 c. wheat germ (Syrian) wash once and soak 2 minutes
cinnamon
salt and pepper, to taste

Use 1/4 c. of the butter and simmer lamb, cinnamon, salt and pepper. Then mix with wheat germ and onion. Grease a 10 x 14" baking pan with butter. Spread half of lamb mixture on bottom then spread pine nuts then remaining lamb mixture and smooth surface well. Score top and pour rendered butter over it. Bake in moderate oven 350 degrees for 25 minutes.

Nellie Moghabghab

CHILIAN PASTRY

1 lb. butter
1 lb. sugar
8 eggs
1 lb. flour
1/2 tsp. baking powder
1 1/2 cans condensed sweetened milk
jar of apricot jam

Cream butter till light and fluffy. Add sugar gradually and beat. Add eggs, one at a time, beating after each one. Add flour and baking powder. Spread batter in greased pan (size may be round or square). Should be no thicker than 1/4 inch in pan before baking. Will make 8 to 10 layers according to size of pan. Bake in moderate oven 350 to 360 degrees till lightly browned. Remove from pans and cool.

Place cans of condensed milk in pan of hot water. Brush layer with milk and then with jam. Stack layers with filling between each layer. May be frosted and sprinkled with slivered almonds or sift confectionary sugar on top. Wrap and let stand for a day before cutting.

Mrs. Randolph Rines

CHOURICE AND PEPPERS

1 lb. chourice, sliced
1 onion, sliced
1 small can tomato soup
4 small green peppers, sliced
oil
salt and pepper, to taste

Put oil in skillet, enough to cover bottom of pan. Add chourice and

(continued)

CHOURICE AND PEPPERS (CONTINUED)

cook about 20 minutes. Add onions and peppers. Turn to simmer until peppers are tender. Salt and pepper, to taste. Add tomato sauce and simmer.

Dick Bartlett

FRIED RICE WITH MUSHROOMS (MOO-GOO-CHOW-FEN)

1 tsp. salt
2 eggs
2 Tbsp. onions
2 Tbsp. soy sauce
dash pepper
1/2 lb. mushrooms or 1-6 oz. can
4 c. rice
1/2 tsp. sugar
3 Tbsp. oil or fat

In a pre-heated heavy 10" frying pan, place oil or fat. (I use bacon drippings, it's more flavorful) salt, pepper. Add eggs and fry until firm. Cut into shreds. Slice and add mushrooms. Finely dice and add onions. Cook over moderate heat for 5 minutes. Stir constantly. Add cold boiled rice. Mix together and add soy sauce and sugar. Cook over moderate heat stirring constantly, until rice is hot.

Muriel Dow

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Pistachio Pie
Apple Squares
Seven Layer Squares

(continued)

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Gram's Molasses Cookies
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Applesauce Brownies
Tiger Cookies
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Oklahoma Chocolate Cake
Fruit Cocktail Cake
Cherry Cream Tarts

Cranberry Coffee Cake
Chocolate Cake
Blueberry Buckle
Coffee Cake
Coffee Cake
Maple Nut Chiffon Cake
$100.00 Cake
Coke Cake
Nut Cake
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Pie Crust
Lemon Sponge Pie
Cranberry Prune Pie
Coconut Cream Pie
Blueberry Cake

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Old Fashioned Gems

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Potato Pancakes
Greek Potatoes
Greek Soup
Sauerbraten
Sukiyaki
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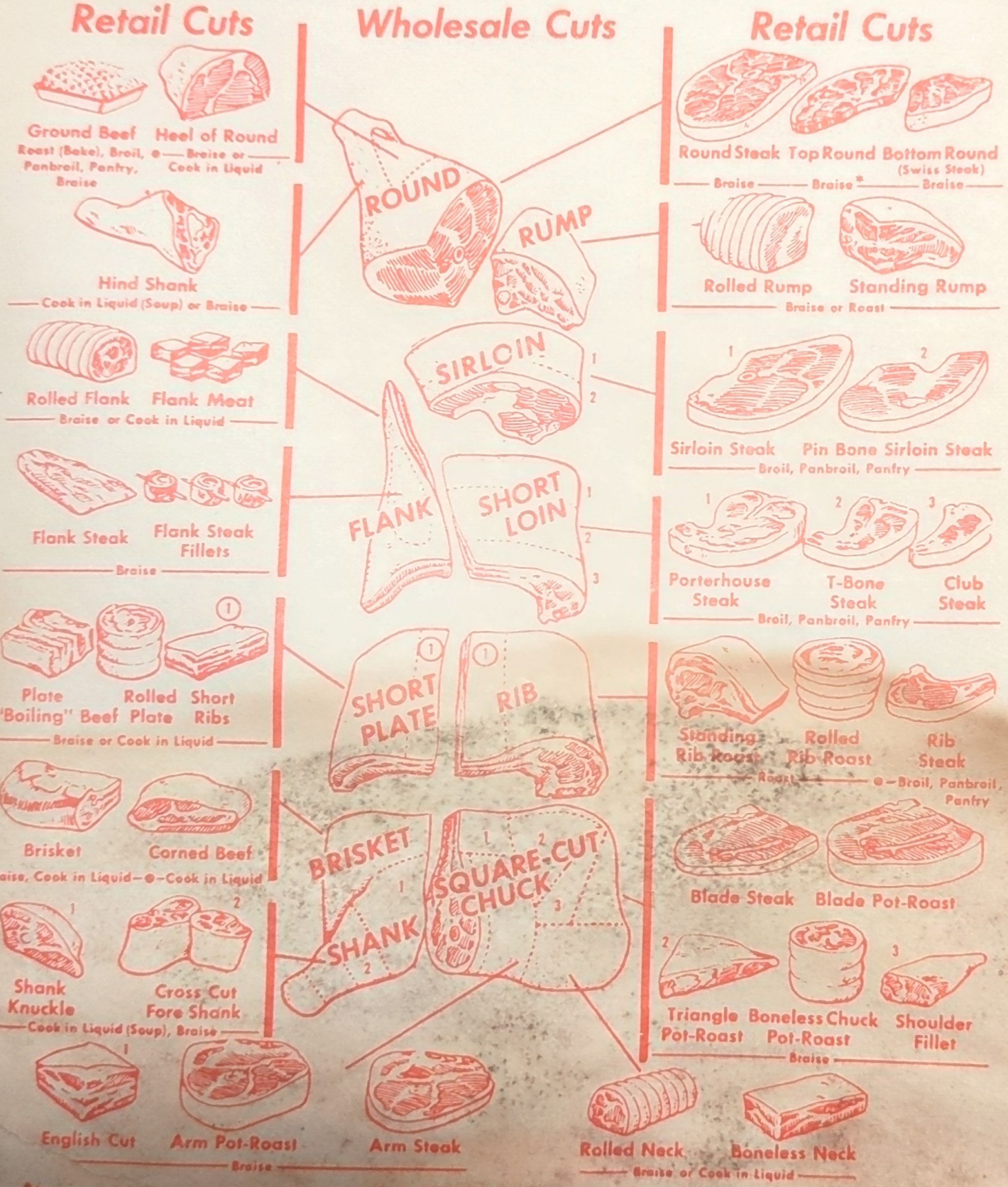
Chilian Pastry
Chourice and Peppers
Fried Rice with Mushrooms (Moo-Goo-Chow-Fen)

Meat Cuts and How to Cook Them

BEEF CHART



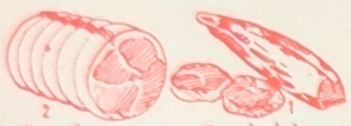
*Prime and choice grades may be broiled, panbroiled or pantried

NAL LIVE STOCK AND MEAT BOARD

Meat Cuts and How to Cook Them

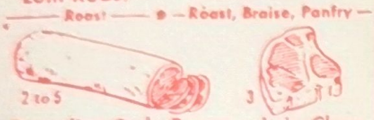
PORK CHART

Retail Cuts



Boneless Loin Roast — Roast

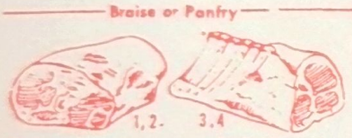
Tenderloin — Frenched and Whole — Roast, Braise, Panfry



Canadian Style Bacon — Roast, Broil, Panbroil, Panfry

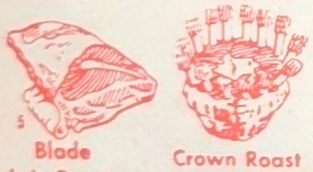
Loin Chop

Rib Chop* — Frenched Rib Chop — Butterfly Chop — Braise or Panfry

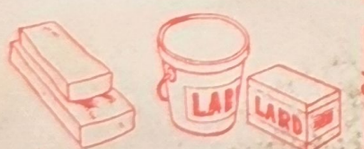


Sirloin Roast

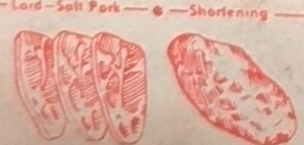
Loin Roast — Center Cut



Blade Loin Roast — Crown Roast — Roast

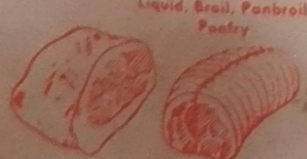


Fat Back — Lard — Salt Pork — Shortening



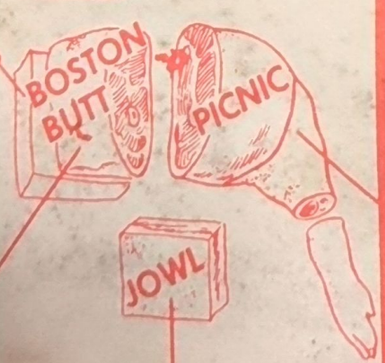
Blade Steaks — Braise, Panfry

Smoked Shoulder Butt — Roast (Bake), Cook in Liquid, Broil, Panbroil, Panfry



Boston Butt — Rolled Boston Butt — Roast

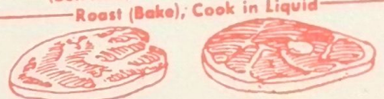
Wholesale Cuts



Jowl Bacon Square — Cook in Liquid, Broil, Panbroil, Panfry

Retail Cuts

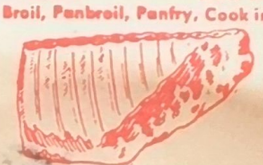
Ham (Butt Half) — Ham (Shank Half) — Roast (Bake), Cook in Liquid



Ham Butt Slice — Center Ham Slice — Broil, Panbroil, Panfry

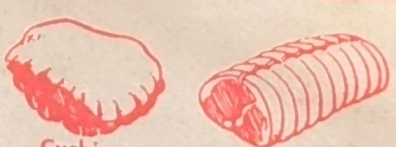
Fresh Ham Roast — Rolled Fresh Ham Roast — Roast

Bacon — Broil, Panbroil, Panfry, Cook in Liquid — Salt Pork

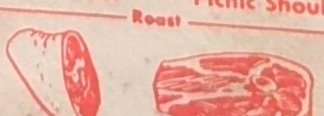


Spare Ribs — Roast (Bake), Braise, Cook in Liquid

Fresh Picnic Shoulder — Smoked Picnic Shoulder — Roast — Roast (Bake), Cook in Liquid



Cushion Picnic Shoulder — Rolled Fresh Picnic Shoulder — Roast



Fresh Shoulder Hock — Braise, Cook in Liquid — Arm Steak — Braise, Pantry

NATIONAL LIVE STOCK AN BOARD

Meat Cuts and How to Cook Them

VEAL CHART

Retail Cuts

Standing Rump Roast

Rolled Rump Roast

Roast or Braise

1 Sirloin Steak

2 Loin Chop

3 Kidney Chop

Braise or Panfry

Crown Roast

Rib Roast

Rib Chop (Frenched)

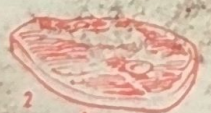
Roast — Braise or Panfry — Roast

1 Blade Roast

2 Arm Roast

Roast or Braise

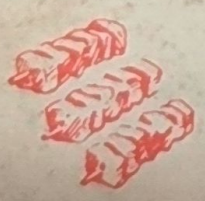
1 Blade Steak



2 Arm Steak

Braise or Panfry

Rolled Shoulder Roast



City Chicken

Roast or Braise — Braise, Panfry

Wholesale Cuts

Retail Cuts

Heel of Round

Hind Shank

Braise or Cook in Liquid

Round Steak (Cutlet)

Leg (Round) Center-Cut Roast

Braise or Panfry — Roast or Braise

Scallops

Rosettes

Braise or Panfry

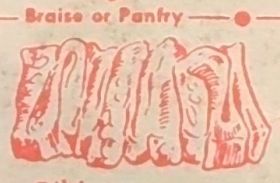
Breast

Roast, Braise, Cook in Liquid

Mock Chicken Legs

Loaf

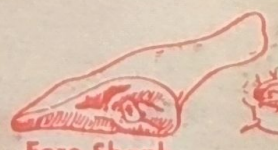
Braise or Panfry — Roast (Bake)



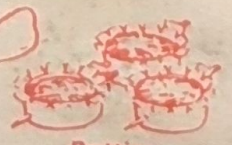
Riblets

Stew Meat

Braise or Cook in Liquid



Fore Shank



Patties

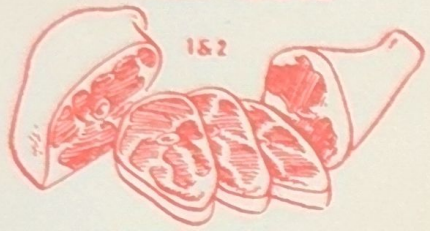
Braise, Cook in Liquid — Braise or Panfry

NATIONAL LIVE STOCK AND MEAT BOARD

Meat Cuts and How to Cook Them

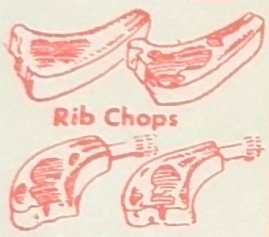
LAMB CHART

Retail Cuts



Leg of Lamb
(Three cuts from one leg)
—Roast - ●-Broil, Panbroil, Panfry —●-Braise,— Roast

Crown Roast
—— Roast ——



Rib Chops

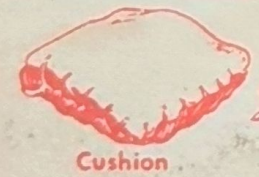
Frenched Rib Chops
●— Broil, Panbroil, Panfry—

Arm Chop
Broil, Panbroil, Panfry, Braise

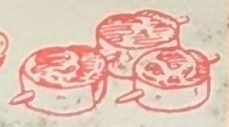
Square Cut Shoulder

Blade Chop
Broil, Panbroil, Panfry, Braise

Roast ●



Cushion Shoulder
——— Roast ———



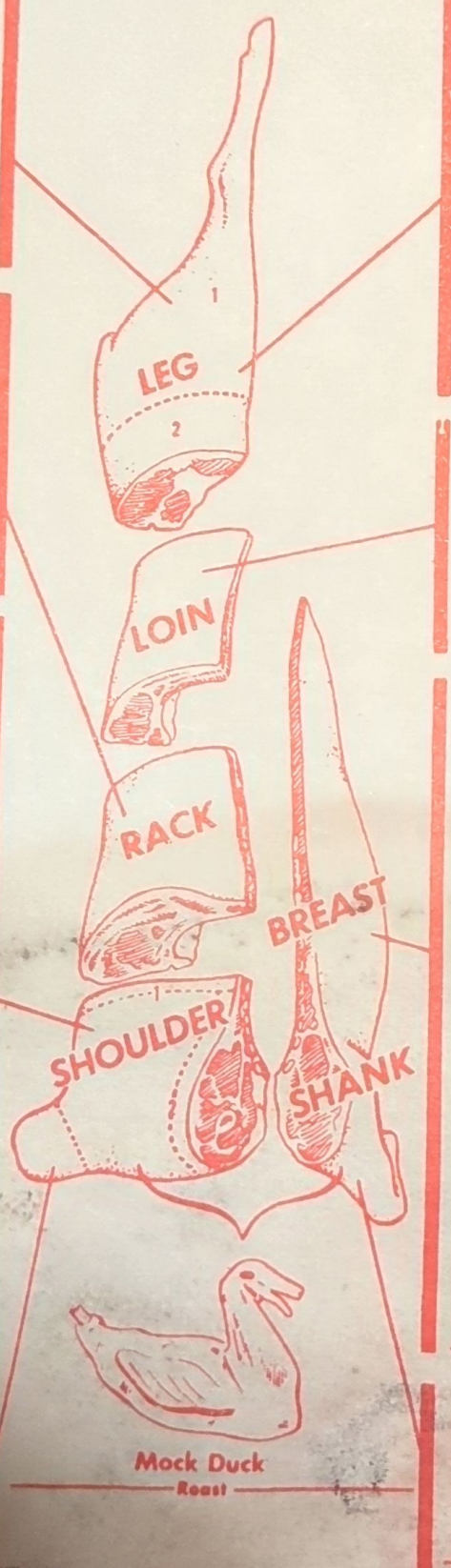
Saratoga Chops
● —Broil, Panbroil, Panfry, Braise

Rolled Shoulder
—Roast, Braise—

Boneless Shoulder Chops
● ——— Broil, Panbroil, Panfry, Braise

Neck Slices
——— Braise, Cook in Liquid ———

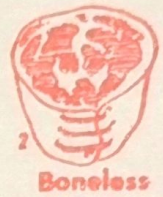
Wholesale Cuts



Mock Duck
——— Roast ———

Retail Cuts

American Leg



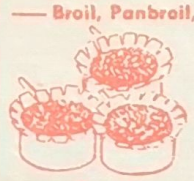
Boneless Sirloin Roast

Frenched Leg
——— Roast ———

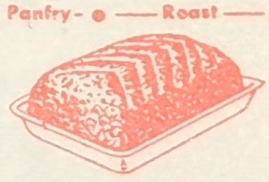
Loin Chop

English Chop

Rolled Loin Roast
—Broil, Panbroil, Panfry— ● ——Roast——



Patties



Loaf
Broil, Panbroil, Panfry— ● —Roast (Bake)—

Riblets

Stew Meat
——— Braise or Cook in Liquid ———

Rolled Breast

Breast
——— Braise or Roast ———

Shanks
——— Braise or Cook in Liquid ———

NATIONAL LIVE STOCK AND MEAT BOARD

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